



## Orange Yoghurt Syrup Cake

Gaggenau Appliance:  
Preparation Time: 15 minutes  
Cooking Time: 50 minutes  
Serves: 8 to 10

### Ingredients

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125g butter, softened  
250g caster sugar  
2 large eggs  
1 cup Greek yoghurt  
1 tsp pure vanilla extract  
2 oranges, zested  
60ml orange juice  
400g self-raising flour  
½ tsp bicarbonate of soda

#### Syrup

225g caster sugar  
250ml water  
3 cardamom pods, bruised  
2 star anise  
1 vanilla pod, split  
80ml orange juice

#### Garnishes

1 orange, segmented  
Extra Greek yoghurt

### Method

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#### Preparation:

1. Preheat oven on Hot air 160°C + 30% humidity. 2. Grease and line a 24cm cake tin with removable base. 3. Cream butter and sugar in an electric mixer until light and fluffy. Add eggs, one at a time and continue to mix until combined. Add yoghurt, vanilla, orange zest and juice and mix. Sift flour and bicarb and gently fold through. 4. Place mixture in cake tin and smooth the surface. The mixture will be quite firm. 5. Bake for 50 minutes, or until cake is cooked through. 6. To make the syrup, combine sugar, water, spices and juice in a small saucepan and cook over low heat to dissolve the sugar. Simmer for 10 minutes. Remove from heat and set aside. 7. When cake is cooked, remove from oven and poke all over with a bamboo skewer, to make lots of small holes. Pour the orange syrup over the hot cake, very slowly, a tablespoon at a time, allowing the syrup to be absorbed before adding more. 8. Allow to cool, then remove from tin. **To finish** 1. Garnish with extra citrus segments and serve with extra Greek yoghurt.