

Miele

Orange and yoghurt syrup cake

By Miele

30 minutes

Prep time

30-40 minutes

Cooking time

10-12 Servings

Serves

INGREDIENTS

Syrup

1 $\frac{3}{4}$ cups fresh orange juice

1 cup caster sugar

Cake

1 cup unsalted butter at room temperature

1 cup caster sugar

1 tablespoon finely grated orange rind

4 eggs separated

1 cup fine semolina

1 cup plain flour

$\frac{3}{4}$ teaspoon bicarbonate of soda

1 cup Greek styled natural yoghurt



METHOD

1. Syrup – Stir orange juice and sugar together in a saucepan over medium heat. Bring to boil. Reduce heat to low and simmer for 5 minutes or until syrup thickens. Cool and reserve to pour over the cake.
2. Cake – Cream butter and sugar and orange rind until pale and creamy. Beat in the egg yolks gradually.
3. Add yoghurt and combine well. Sift together semolina, flour and bi-carb soda and fold through the mixture.
4. In a separate bowl, beat egg whites to a firm peak. Fold one third of the egg whites into the cake batter until incorporated. Gently fold in the rest of the egg whites until combined.
5. Place mixture in a 22 cm spring form tin or a 6 cup ring container.
6. Select microwave 80W + Fan plus 150°C. De-select rapid heat up if applicable. (Settings- heat up phase). Place on glass tray on shelf level 1.
7. Cook for 35 -40 minutes until golden in colour and cooked through. Remove from oven and use a skewer to prick the top of the cake all over.
8. Gradually pour syrup over the cake until no more is absorbed. This may need to be done in stages, allowing the syrup to soak in between additions. Set aside to cool before serving. Serve any remaining syrup to accompany cake.

Hints and tips

Serve with cream or crème anglaise and remaining orange syrup