
**YOGHURT
AND AUSSIE GRAPE
LOAF**

RECIPE BY IRON CHEF SHELLIE

PREP TIME: 75MIN • COOK TIME: 45MIN

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Pretty as a picture,
YOU'RE SURE TO ENJOY
this very yummy cake.



INGREDIENTS

- 125G UNSALTED BUTTER, SOFTENED
- 220G (1 CUP) CASTER SUGAR
- 3 EGGS
- 1/2 LEMON, ZESTED
- 200G (1 1/3 CUPS) SELF-RAISING FLOUR
- 200G (3/4 CUP) EVIA NATURAL YOGHURT
- 1 BIG BUNCH OF GRAPES
- 1 EGG WHITE
- 60G (1/4 CUP) CASTER SUGAR

YOGHURT FROSTING

- 130G (1/2 CUP) EVIA NATURAL YOGHURT
- 100G ICING SUGAR
- 1 TSP VANILLA EXTRACT

TO DECORATE

- A FEW MINI FIGS FOR EXTRA DECORATION (OPTIONAL)
- EDIBLE FLOWERS (OPTIONAL)

SEE RECIPE METHOD ON NEXT PAGE

**USE THIS EVIA
PRODUCT**

GREEK NATURAL
AVAILABLE IN 170G & 700G



METHOD

HOW TO



1 PREHEAT OVEN TO 180C. GREASE AND LINE BASE AND SIDES OF A STANDARD SIZED LOAF TIN.

2 BEAT BUTTER AND CASTER SUGAR UNTIL PALE AND FLUFFY, THEN BEAT IN EGGS, ONE AT A TIME; IT MAY LOOK A BIT CURDLED, BUT DON'T WORRY.

3 GENTLY FOLD IN LEMON ZEST AND FLOUR, ALTERNATING WITH THE YOGHURT. USING A SPATULA, SPREAD HALF THE MIXTURE INTO THE PREPARED LOAF TIN.

4 COVER WITH GRAPES, AND SPREAD OVER THE REMAINING BATTER. BAKE FOR 45 MINUTES OR UNTIL GOLDEN BROWN AND A SKEWER INSERTED INTO THE CENTRE OF THE CAKE COMES OUT CLEAN.

5 REMOVE CAKE FROM OVEN, BUT LEAVE IT IN THE PAN FOR 15 MINUTES, THEN TRANSFER TO A WIRE RACK TO COOL COMPLETELY.

6 MEANWHILE, CRYSTALLISE SOME OF THE GRAPES. BEAT THE EGG WHITE UNTIL IT STARTS TO BUBBLE AND FROTH. DUNK A SMALL BUNCH OF GRAPES IN THE EGG WHITE AND SHAKE LIGHTLY TO REMOVE EXCESS EGG WHITE. PLACE ON A PAPER TOWEL WHILST YOU DO AS MANY OTHER REMAINING BUNCHES AS YOU LIKE.

7 TAKE THE GRAPES OFF THE PAPER TOWEL AND LIGHTLY TOSS IN THE CASTER SUGAR, AND PLACE ON A TRAY LINED WITH BAKING PAPER FOR A FEW HOURS TO DRY.

8 FOR THE FROSTING, STIR TOGETHER THE YOGURT WITH THE ICING SUGAR AND VANILLA EXTRACT. USE A PALETTE OR BUTTER KNIFE TO SPREAD THE FROSTING ON THE LOAF.

9 DECORATE WITH A MIXTURE OF CRYSTALLISED GRAPES, FRESH GRAPES AND MINI FIGS (IF USING).