

YEAR 3 SPRING TERM GREEK YOGHURT CAKE (YIAOURTOPITA)

Ingredients

125g soft butter
225g caster sugar
1 lemon, finely grated zest and juice
3 eggs, separated
300g self-raising flour
½ tsp bicarbonate of soda
250ml natural yoghurt

Equipment

One loaf tin
Greaseproof paper
scales
2 large mixing bowls
wooden spoon
plastic spatula
2 tablespoons
measuring spoons
whisk
cooling rack

Method

1. Preheat the oven to 180°C/ gas mark 4.
2. Grease the loaf tin and line the base with greaseproof paper.
3. In a large mixing bowl, cream the butter, lemon zest and sugar together until light and fluffy.
4. Gradually beat the egg yolks into the mixture.
5. Using a tablespoon, sieve the flour and bicarbonate of soda into the bowl third at a time and fold in gently.
6. Fold in the yoghurt and lemon juice.
7. In another large mixing bowl, whisk the egg whites until they form soft peaks.
8. Carefully fold them into the cake mixture.
9. Pour the mixture into the tin and bake for about 45 mins until well risen and light golden brown.