



Recipe Category / Cakes

Cachaça cake

20'
Hands on

70'
Cook Time

8-10
Portion(s)

2
Difficulty



Method

Cachaça is a Brazilian rum, that is made from sugarcane juice instead of molasses, like other rums. It is the base for the traditional and very popular Brazilian cocktail - Caipirinha. As you will see, cachaça also adds a wonderful depth of flavor to this cake!
For the cake

- Preheat oven to 140-150* C (284-300* F) Fan.
- In a mixer's bowl, add the butter and sugar. Beat for 4-5 minutes on high speed using the whisk attachment, until light and fluffy. Every so often, stop the mixer and scrape down the sides of the bowl with a spatula.
- Lower mixer's speed and add the eggs, one at a time, waiting for each egg to become completely incorporated before adding the next.
- Remove mixing bowl from stand and add the yogurt, cachaça, lime [zest](#), all-purpose flour and self-rising flour. Mix with a spatula until all of the ingredients are completely combined.
- Grease a [25x10 cake pan](#) with butter and dust with flour.
- Add the cake batter and bake for 70 minutes.

For the syrup

- In a [pot](#), add the sugar, the juice from 7 limes, the cachaça and tonic water. Place over high heat.
- As soon as the sugar melts and the mixture comes to a boil, add the lime wedges.
- Remove from heat and set the syrup aside to cool.
- Remove the cake from the oven and slowly add the cool syrup over the cake using a spoon so that it won't break or crack.
- Set aside for 30 minutes so the cake can soak the syrup.
- Remove the lime wedges and set aside.

For the frosting

- In a mixer's bowl, add the butter and icing sugar. Beat until light and fluffy.
- Add the cachaça and beat to incorporate.
- Spread the frosting over the cake with a spoon.
- Serve with lime wedges.

Ingredients

For the cake

- 200 g butter, at room temperature
- 200 g granulated sugar
- 4 eggs, medium, at room temperature
- 70 g strained yogurt
- 3 tablespoon(s) cachaça
- lime zest, of 3 limes
- 170 g all-purpose flour
- 100 g self-rising flour

For the syrup

- lime juice, of 7 limes
- 200 g granulated sugar
- 1-2 tablespoon(s) cachaça
- 50 g tonic water
- 2 lime(s), cut into wedges

For the frosting

- 100 g butter, at room temperature
- 150 g icing sugar
- 1-2 tablespoon(s) cachaça

Διατροφικός πίνακας

Nutrition information per portion

590 Calories (kcal)	27.0 Total Fat (g)	16.0 Saturated Fat (g)	77.0 Total Carbs (g)
30%	39%	80%	30%
56.0 Sugars (g)	6.3 Protein (g)	1.1 Fibre (g)	0.12 Sodium (g)
62%	13%	4%	2%