



Olive oil and yogurt cake

15'

Hands on

50'

Cook Time

8-10

Portion(s)

1

Difficulty



Method

- Preheat the oven to 180° C (350° F) set to fan.
- In a bowl add the eggs, the yogurt, the sugar, the olive oil, the vanilla extract, the orange zest, and mix very well.
- Add the flour, the salt, and mix well with a serving spoon.
- Put the mixture into a greased [10x30 cm loaf pan](#) and bake for 50 minutes.
- Remove and let it cool down.
- With a spoon, spread the yogurt onto the cake, add the honey, the walnuts, the orange zest, mint leaves, and serve.

Ingredients

- 3 medium eggs
- 150 g strained yogurt
- 175 g granulated sugar
- 175 g olive oil
- 1 teaspoon vanilla extract
- zest of 1 orange
- 230 g self-rising flour
- 1 pinch salt

To serve

- 150 g strained yogurt
- 1 tablespoon honey
- 30 g walnuts
- orange zest
- mint leaves

Διατροφικός πίνακας

Nutrition information per portion

346 Calories (kcal)	20.0 Total Fat (g)	3.3 Saturated Fat (g)	36.0 Total Carbs (g)
17%	29%	17%	14%
19.0 Sugars (g)	5.3 Protein (g)	1.2 Fibre (g)	0.15 Sodium (g)
21%	11%	5%	3%