

# Redcurrant & Yoghurt Cake



**Serves 8**

**Prep 20 mins**

**Cooking 50 mins**

**Easy**

## **Ingredients**

125g soft unsalted butter

200g caster sugar

zest of 1 lemon

3 eggs

250g Greek plain yoghurt

300g plain flour

1 heaped teaspoon baking powder 300g redcurrants (fresh or frozen)

1 pinch ground cardamom

icing sugar, for dusting

1. Preheat oven to 190 C /170C Fan/ Gas 5. Grease a 26cm springform cake tin and line with baking parchment.
2. In a mixing bowl, cream together the butter and sugar. Add lemon zest then add the eggs, one at a time, mixing well after each addition. Stir in yoghurt.
3. In a separate bowl, combine the flour and baking powder then gradually combine with the wet ingredients.
4. Pour half of the cake mixture into the prepared tin and smooth the top. Sprinkle a layer of redcurrants on top and cover with the second half of the cake mixture. Carefully smooth over the top, without disturbing the redcurrants.
5. Bake until golden brown and a skewer inserted into the centre of the cake comes out clean, about 50 minutes. Remove from the oven and allow to cool in the tin. Once cool, pop the cake out of the springform tin and place on a serving plate. Add the cardamom to the icing sugar and mix. Place the icing sugar in a sieve and dust over the cake. Slice and serve!