

Greek Yoghurt Cake Recipe

naturallysweet.com.au/blog/greek-yoghurt-cake-recipe/

Another great Xylitol cake recipe from Joanne Ferguson

Ingredients:

1 cup yogurt (homemade!)
1 cup macadamia oil (can substitute vegetable oil; like using what I have on hand)
3 cups self-rising flour, sifted
3 eggs
2 cups [Naturally Sweet Xylitol](#)
[Naturally Sweet Xylitol Icing Sugar](#) (optional, but recommended too); can substitute icing sugar
zest for 1 orange
oil spray

Method:

Pre heat oven to 160C. (320F) Combine all ingredients above in a large bowl. Oil spray a springform pan. Pour batter in pan. Bake for 1 hour 15 minutes or until cake is done and toothpick comes out clean.**Note:** Most recipes suggest 1 1/2 hours, but my cake was done in 1 1/4 hours.

SOURCE: <http://whatsonthelist.net/2013/07/16/one-cup-greek-yogurt-cake-the-daring-kitchen-cooks-challenge-2013/>

