

Turkish Yogurt Cake

Ingredients

- 4 large eggs, separated
- 100g sugar
- 30g all-purpose flour, sifted
- 5g cream of tartar
- 400g strained Greek-style yogurt
- Finely grated zest and juice of 1 lemon
- 1 teaspoon Orange Blossom Water (optional)

Preparation

1. Preheat the oven to 180°C.
2. Prepare a 20cm round cake pan by spray with baking spray and lining the bottom with parchment paper.
3. In the bowl of a stand mixer beat the egg yolks with the sugar until they form a thick, pale cream.
4. Beat in the sifted flour, then add the yogurt, lemon zest, lemon juice, and Orange Blossom Water and mix until all the ingredients are thoroughly combined.
5. In a separate bowl whisk the egg whites until stiff and then fold them into the yogurt batter.
6. Pour batter into the prepared cake pan.
7. Bake for 50 to 60 minutes, until the top is brown (it will puff up like a soufflé and then subside).
8. Allow cake to cool for 15 minutes and then turn out onto a serving plate.
9. When cool dust liberally with powdered sugar.