

Lime passionfruit cake



Photo by Babiche Martens

(Serves 6)

Publication: Viva

Published: 15/3/2007

By: Amanda Laird

Ratings: No ratings yet

Cake

150 g	Butter, softened
¾ cup	Caster sugar
3	Limes, finely zested
3	Eggs
½ cup	Plain unsweetened yoghurt
1½ cups	Self raising flour

Filling

½ cup	Cream
½ cup	Yoghurt

Icing

2 tsp	Butter, softened
1 Tbsp	Water, hot
2 cups	Icing sugar, sifted
3	Passionfruit, pulp of

Directions

1. Preheat oven to 180C and grease a 22cm cake tin.
2. Cream the butter, zest and sugar until pale, then beat in the eggs one at a time. Fold in yoghurt, followed by the flour and spoon into prepared tin.
3. Bake for 35-40 minutes or until an inserted skewer comes out clean. Cool cake before filling and icing.
4. Whip the cream and fold through yoghurt. Halve the cake and spread with the filling.
5. To make the icing, whisk the butter, water and icing sugar until smooth, stir in passionfruit and spoon over cake.

