

# Greek Yogurt and Honey Cake

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**7** **REGULAR**

**6** **SOFT & BITE-SIZED**

Serve cake in bite sized pieces no bigger than  
1.5cm x 1.5cm

**5** **MINCED & MOIST**

Mash cake with cream, custard or ice cream until soft  
and moist with no separate thin liquid, lumps must be no  
bigger than 4mm

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# Greek Yogurt and Honey Cake



## Shopping List

- 75g soft butter
  - 300g caster sugar
  - 3 eggs, separated
  - 1-2 teaspoons vanilla extract
  - 200g Greek yogurt
  - 225g self raising flour
- Honey and Yogurt Icing
- 200g Greek yogurt
  - 2 tablespoons of runny honey



## Directions

1. Lightly grease 2x20cm loose bottomed round sandwich tins and line the bases with a circle of non stick baking parchment.
2. Mix the butter, sugar, egg yolks, vanilla and yogurt into a large mixing bowl and beat until smooth.
3. Whisk the egg whites until stiff like cloud. Stir one spoonful of egg white into the cake mixture. Cut and fold the remaining egg whites into the mixture taking care not to knock the air out of the whites. Sieve in the flour and gently stir into the cake mixture.
4. Spoon evenly between the cake tins, levelling the top.
5. Bake on a low heat (160-180 degrees C) for 20 minutes until golden brown and shrinking away from the sides of the tin.
6. Mix yogurt and honey together for icing – use to sandwich cakes together and drizzle over the top of the cake.