



MASHAMSHIRE SHOW 2026

EASY YOGHURT CAKE RECIPE FOR CLASS 131B

Ingredients

3 free-range **eggs**

125g full-fat Greek yoghurt

120ml sunflower or other neutral-tasting **oil**, plus extra for greasing

180g caster sugar , plus extra to glaze

180g plain flour

2 tsp baking powder

pinch fine salt

1 lime, finely grated zest and juice, plus extra zest for decoration

Method

1. Preheat the oven to 190C/170CFan/Gas 5. Grease the sides of a 23cm/9in round cake tin and line the base with baking paper.
2. Mix together the eggs, yoghurt and sunflower oil in a large bowl. Add the rest of the ingredients (apart from the lime juice) and beat together until well combined. Tip the mixture into the prepared tin and bake for about 30 minutes, or until a skewer inserted into the centre comes out clean.
3. Whilst the cake is cooking, mix together the lime juice with an equal volume of caster sugar (for example 2 tablespoons of juice with 2 tablespoons of sugar) and set aside to dissolve. Sprinkle in the extra zest to add a bit of colour to the top of the cake.
4. Leave the cake to cool in the tin for 10 minutes, then turn out onto a wire rack. Brush the lime glaze over the top and leave to cool.