

Greek style orange cake

from the Club Café Bistro Greek menu

Ingredients

For the cake

300g sugar
200g Greek yoghurt
300ml vegetable oil
300ml orange juice
20g baking powder
Zest 2 oranges
1 tablespoon vanilla extract
450g filo pastry
4 medium eggs

For the syrup

400ml water
400g sugar
1 cinnamon stick
Zest 1 orange

Method

Preheat the oven to 170 °C.

Dry the filo sheets in the oven until completely dry and make into fine crumbs.

Mix the filo with the baking powder.

Mix the yoghurt, sugar, eggs, oil, orange juice, vanilla extract and orange zest.

Mix in the dry ingredients.

Grease baking sheets 30cm x 25cm with butter and sprinkle with flour.

Pour the mixture into the sheets and bake for 25-30 minutes.

To make the syrup, boil all the syrup ingredients for 8 minutes, then chill. Soak the cake with the syrup.

Leave to infuse for 30 minutes in the fridge. Then cut and serve with vanilla ice cream.

