

Kitchen Garden at Collingwood College 2022

Name of Recipe: Lemon Yoghurt Semolina Cake with Lemon Syrup

Volunteer Notes: This recipe is as simple as it comes, measure and stir together in a bowl!

We will divide the batter & bake these cakes in greased/lined loaf tins to reduce the baking time.

The syrup will be poured over once out of the oven.

Serve the cake as a whole on platters & we will cut it at the table.

Semolina is flour made from durum wheat. It's most commonly used in making pasta but lends a nice crumb and slightly nutty / buttery flavour to this cake.

From our garden: Lemons & edible flowers

Preheat oven 180 degrees Celsius

What to collect	What to do
Loaf tins x 5/baking paper 2 large lemons (washed)-zested (keep juice for syrup) 6 FR eggs 1 cup white sugar (you can use any sugar you wish) 1 cup vegetable oil 3 cups Greek yoghurt 2 cups Semolina 6 tbsp flour 2 tsp Vanilla extract 2 tsp Baking powder 1 tsp Baking soda ½ tsp salt Whisk, bowl, metric measuring cups 1 x zester 1 x juicer + 1 sieve <u>small</u>	Oven should be preheated Grease the loaf tins with vegetable oil, line the base with baking paper, set aside. Zest and juice the lemons / pass juice thru sieve & keep them separate Whisk the eggs & sugar together in a bowl until the sugar is dissolved. Add, lemon zest, Yoghurt & Vegetable Oil & whisk to just combine Add Semolina, flour, salt, vanilla, baking powder, baking soda & whisk again gently Using a ladle divide mix into 5 loaf tins Bake 20-25 min-until firm to touch Take out of the oven and pour over syrup, leave until we need to invert them onto platters.

<u>Sugar syrup</u> Pot 1 & ½ cup Caster sugar Lemon juice from 2 large lemons 1 & ½ cup water	
2 x wire racks	<ul style="list-style-type: none">• Transfer to wire racks to cool