



Little lime and olive oil cakes

Serves: 24

Source: italyonmymind.com.au



Ingredients

2 eggs
2 limes, zest first and then juice
½ teaspoon vanilla
½ cup olive oil
¼ cup canola oil
1 cup Greek style yogurt
1 cup sugar
2 cups self-raising flour
2 teaspoons baking powder
Syrup
2 limes – juice only
6 Tablespoons caster sugar
3 Tablespoons water

Equipment

Measuring cups and spoons
Whisk
Mixing bowl
Microplane to zest limes
Juice squeezer
Small saucepan
Wooden spoon

2 x 12 hole muffin trays
Cupcake papers

What to do:

- Preheat oven to 170° line the muffin trays with the paper cases
- Place the eggs, juice, zest, vanilla essence and oils in a large mixing bowl, combine using the whisk
- Add the yogurt and mix well, making sure to remove all lumps
- Add the sugar, flour and baking powder and mix with the whisk until the mixture is well combined
- Divide mixture between the 24 paper cases
- Bake for 15 to 20 minutes or until golden and risen
- While they bake, make the syrup by combining all ingredients in a small saucepan. Bring to the boil and simmer 4 minutes
- Remove the cakes from the oven and immediately poke several holes in the top of the cake with a long skewer or toothpick
- Spoon the syrup over the still warm cakes & serve