

Lime & Passionfruit Curd Cakes



Cakes:

1/2 cup caster sugar
2 eggs
3/4 cup vegetable oil
1/2 cup Reisling or other sweet wine (we use up any leftover dessert wine)
1/3 cup plain yoghurt (unsweetened Greek yoghurt is best)
finely grated zest of 2 limes (or lemons, if desired)
1 1/2 cups (225gms) plain flour
2 teaspoons baking powder

To finish:

1 x 370gm (13 oz) jar passionfruit (or lemon) curd (Barkers is good)
3/4 cup thick plain yoghurt (unsweetened Greek as above)
3/4 cup sour cream
icing sugar for dusting
mint leaves to garnish

Preheat the oven to 180C (350F). Grease and line the bases of 12 x friand tin or medium muffin tray with baking paper & place on a baking tray.

Cakes: Beat the sugar and eggs until pale & creamy. Add the oil, wine, yoghurt and lime zest (or lemon) and beat to just combine. Sift over the flour and baking powder and gently mix through until the mixture is smooth. Divide between the tins and put a teaspoon of passionfruit (or lemon) curd on the top of each cake. *(Don't press it into the batter as it will sink into the centre while baking.)*

Bake for 15 minutes until **lightly golden** and just starting to pull away from the sides of the tins. *(Don't over cook these or they will be dry.)* Cool for 15 minutes then remove from the tins and place on a wire rack to cool completely.
(Can be frozen at this stage for a couple of months.)

To serve: Dust the cakes with icing sugar. Mix the yoghurt and sour cream in a bowl and place a spoonful on top of each cake. Top with a spoonful of the remaining passionfruit (or lemon) curd and garnish with mint leaf.

This is a great little recipe for using up left-over yoghurt and any sweet wine. Limes & lemons from the Lodge garden just top it off!