

Apple & yoghurt cake with labne icing & sweet dukkah

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This apple and yoghurt cake is packed full of sweet, Eastern spices.

Ingredients (Serves: 8-10)

Prep time: 10-15 mins (+4hrs to strain yoghurt)

Cooking time: 40-60 mins

Apple & yoghurt cake

- 1kg [Greek yoghurt](#)
- 3 large [Jazz™ apples](#), 2 diced, 1 grated
- 300g self raising flour
- 1tsp ground cinnamon
- ½ tsp ground allspice
- ½ tsp ground ginger
- ½ tsp ground nutmeg
- 225ml sunflower oil
- 250gm caster sugar
- 2 eggs
- 1 tbsp icing sugar, sifted

Sweet dukkah

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- 50g pistachios, toasted
- 50g walnuts, toasted
- 50g slivered almonds, toasted
- 20g sesame seeds
- 1tsp cinnamon
- 1tbsp caster sugar

Sweet syrup

- 50ml lemon juice
- 50g caster sugar
- 50ml water

Method

To make the labne (strained yoghurt) icing, line a large sieve with a clean tea towel and place over a bowl. Add 500g of the Greek yoghurt and leave to strain in the fridge for at least four hours (or overnight).

Preheat oven to 160°C fan-forced. Grease and line a 23-25cm cake tin.

Squeeze the excess juice from the grated apple and then combine with the diced Jazz™ apple. Squeeze a little lemon juice over to prevent browning.

To make the apple and yoghurt cake, sift together the flour and spices into a bowl. In a separate large mixing bowl, whisk together the oil and sugar. Add the eggs, one at a time, whisking until each egg is completely combined. Continue to whisk until fluffy.

Stir in the remaining yoghurt until fully combined. Don't overmix. Fold in the flour until just combined. Don't overmix. Then fold in the grated and diced apple mixture.

Pour the cake mixture into the prepared cake tin and bake for 40 to 60 minutes or until a cake skewer is inserted and comes out clean.

Cool in cake tin for five mins before cooling on a cake rack.

To make the sweet syrup, combine all ingredients in a small saucepan and place over a low heat. Reduce to a syrup consistency. Allow to cool completely.

To make the sweet dukkah, combine all ingredients.

To serve, whisk the icing sugar into the labne and then spread the labne over the top of the cake. Sprinkle generously with the sweet dukkah and then drizzle with the sweet lemon syrup.

Recipe from [Jazz Apples](#).

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