

More than 1 hour

Makes 1 large cake or 12 cupcakes

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Ingredients:

- $\frac{3}{4}$  cup (180ml) butter
- $\frac{1}{2}$  punnet (10g) fresh rosemary, plus extra for garnish
- 3 eggs, whisked
- Juice (80ml) of 1 orange or grapefruit, plus slices of fruit for serving
- 1 cup (250ml) double-cream plain yoghurt
- $1\frac{1}{2}$  cups (300g) castor sugar
- 2 cups (300g) cake flour
- 2 tsp (10ml) baking powder

Citrus and rosemary icing:

- 1 cup (250ml) icing sugar
- 3 Tbsp (45ml) milk
- 1 Tbsp (15ml) grated peel of orange or grapefruit
- 2 tsp (10ml) chopped rosemary, plus extra for decorating

### **GOOD IDEA**

If you want more of an earthy flavour, add some chopped rosemary into the cake batter before baking.

### Method:

1. Preheat oven to 180°C.
2. Melt butter in a saucepan and add rosemary. Cover with a lid and allow to infuse for 5 minutes.
3. Discard rosemary.
4. Whisk together cooled infused butter, eggs, citrus juice and yoghurt.
5. Add sugar, flour and baking powder and mix well.
6. Pour into a large greased bundt tin and bake for 50-60 minutes, or until a skewer inserted into the cake comes out clean.
7. Combine icing ingredients – you want it quite thick.
8. Drizzle cake with sauce and garnish with fresh citrus slices and fresh rosemary to serve.