

Less than 1 hour  
(plus cooling time)

Serves 8

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Ingredients:

Cake:

*(You will need to make two of these for a two-tier cake)*

- 1½ cups (225g) **cake flour**
- 2 tsp (10ml) **baking powder**
- ½ tsp (3ml) fine **salt**
- 2 extra-large **eggs**
- ¾ cup (150g) **castor sugar**
- ½ cup (125ml) **Gallo Classico extra virgin olive oil**
- 1 tsp (5ml) **vanilla essence** or **paste**
- ½ cup (125g) **plain double-cream yoghurt**
- ¼ cup (60ml) juice and grated peel of 1 **lemon**
- ¾ cup (180ml) **strawberry jam**

Topping:

- 1 cup (250ml) **cream**
- ½ cup (75g) **castor sugar**
- 1 tsp (5ml) **vanilla essence** or **vanilla bean paste**
- Fresh **strawberries** and **mint**

Method:

1. **Preheat** oven to 180°C.
2. **Line** the bottom of a 20cm loose-bottomed cake tin with baking paper and spray tin with non-stick spray.
3. **Sift** flour and baking powder together and add salt.

4. **Cream** eggs and sugar together with a handheld mixer (or in a stand mixer) for 5-7 minutes until pale and fluffy and until sugar has dissolved completely. (Mixture should triple in size.)
5. **Add** olive oil in a thin stream while mixing until well combined.
6. **Stir** in vanilla, yoghurt and lemon juice and zest.
7. **Fold** wet mixture into dry flour mixture using a metal spoon or spatula, mixing carefully until well combined.
8. **Pour** batter into the prepared cake tin, pressing strawberries on top of cake, if using.
9. **Bake** for 40-45 minutes or until a skewer inserted in the centre of the cake comes out clean.
10. **Cool** in the tin on a wire rack for 10 minutes, then unmould and cool completely.
11. **Evenly** cut off the top of one cake and spread with jam. (If only making one cake, you can simply slice cake in half and spread bottom layer with jam. )
12. **Sandwich** second cake on top.
13. **For topping**, whisk cream, sugar and vanilla until well combined and cream is stiff .
14. **Spoon** cream on top of cake and decorate with strawberries and fresh mint just before serving.