More than 1 hour

Serves 8-10

Ingredients:

- ½ cup (125ml) grapefruit juice, strained
- Grated peel of 2 grapefruits
- 1½ cups (300g) castor sugar
- 1 cup (250g) butter, softened
- 4 eggs
- 1 cup (125ml) plain full fat plain yoghurt
- 2½ cups (375g) self-raising flour, sifted
- ½ cup (125ml) poppy seeds
- Pinch salt

Syrup:

- ¾ cup (180ml) grapefruit juice, strained
- ⅓ cup (80g) sugar

Glaze:

- 2 cups (260g) icing sugar, sifted
- 1 Tbsp (15ml) full fat yoghurt
- ¼ cup (60ml) grapefruit juice, strained

- Handful pistachio nuts, for serving

Method:

1. Preheat oven to 180°C.
2. Grease and line a 27cm cake tin with baking paper.
3. Combine zest and castor sugar.
4. Add butter and cream until light and fluffy.
5. Add eggs one by one, whisking after each addition until smooth.
6. Stir together grapefruit juice and yoghurt and fold into egg mixture.

7. Combine flour, poppy seeds and a pinch of salt.
8. Fold dry ingredients into the yoghurt mixture to form a smooth batter.
9. Spoon batter into prepared cake tin and bake for 45-50 minutes (insert a skewer into the cake – if it comes out clean, the cake is cooked).
10. Heat syrup ingredients in a saucepan until the sugar has dissolved.
11. Unmold cake on a wire rack and pour over syrup. Cool.
12. Combine glaze ingredients until smooth and pour over the cake.
13. Sprinkle with pistachios, if you like.

Cook's note: Wondering how many grapefruits you need? One in-season grapefruit yields about 100-125ml juice.