



READY TO COOK
BY HARRIS FARM

ROSEMARY, PASSION FRUIT AND LEMON BUNDT CAKE



PREP
15 min



COOK
45 min



SERVES
8

INGREDIENTS:

CAKE

- > ¾ Cup Olive Oil
- > 2 Eggs
- > 1 Lemon
- > 300g Unsweetened Yoghurt
- > ½ Tbsp Chopped Rosemary
- > 2 Passionfruit
- > 320g Sugar
- > 2 Cups Self-Raising Flour, Sifted

ICING

- > 2 Cups Icing Sugar Mixture
- > 30g Melted Butter
- > 1 Tbsp Lemon Juice
- > 1 Passionfruit
- > A Pinch of Chopped Rosemary

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > ¾ Cup Olive Oil
- > 2 Eggs

METHOD - GET COOKING!



1 Preheat the oven to 160°C.

Pick and finely chop the rosemary for the cake and for the icing. Reserve the best looking tips for garnishing. Set aside.

2 In a large mixing bowl, add the olive oil, eggs, the zest and the juice of 1 lemon, yoghurt, pulp of 2 passionfruit and sugar. Whisk well until combined. Slowly add the sifted flour in 4 parts until well combined.

3 Grease a ring cake tin and add the cake mixture. Bake for 45 minutes until golden brown and cooked through. Check by inserting a skewer into the middle of the cake. It's done if the skewer comes out clean, otherwise cook for another 10 minutes.

4 For the icing, melt the butter, place the sifted icing sugar in a bowl and slowly mix through the butter. Add the rosemary and passionfruit pulp and whisk well. Add the lemon juice and mix until icing is soft and well combined.

5 Remove cake from the oven and place it upside down on top of a cooling rack. Leave for 15 minutes then gently remove the cake tin. Cool the cake completely for 1-2 hours then dust with icing sugar.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- You can add any other spice to the veggies if preferred.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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