



1

SERVES/MAKES



COOKING TIME:  
< 30 min



COOKING STYLE:  
Oven

## LANCEWOOD® GRANADILLA CAKE

### INGREDIENTS:

#### Cake:

- 3 large eggs (use large eggs instead of extra large eggs for best results)
- 310 ml castor sugar
- 250 ml **LANCEWOOD® Low Fat Granadilla Yoghurt**
- 160 ml canola oil
- 5 ml vanilla essence
- 60 ml granadilla pulp
- 560 ml self raising flour
- A pinch of salt

#### Icing:

- 230 g **LANCEWOOD® Medium Fat Plain Cream Cheese**, at room temperature
- 60 ml fresh or canned granadilla pulp
- 250 ml icing sugar
- 100 g soft butter
- 5 ml vanilla essence
- 15 – 30 ml milk

#### To finish:

- Fresh or canned granadilla pulp
- Coconut flakes, toasted
- A few mint leaves

### METHOD:

#### Cake:

Preheat the oven to 175°C. Grease and line two 20 cm in diameter cake pans. Beat the eggs, castor sugar, yoghurt, oil, vanilla essence and granadilla pulp together. Sift the flour and salt into the yoghurt mixture. Whisk until smooth.

Pour the batter into the prepared cake pans. Bake for 25 – 30 minutes or until a skewer inserted comes out clean. Cool slightly in the pan before turning out on a wire rack and leave to cool completely.

#### Icing:

Beat the cream cheese, granadilla pulp, icing sugar, butter and vanilla essence together until smooth. Add a

little milk if necessary if the icing is too firm.

**To assemble & finish:**

Place one cake on a serving plate. Spread with 1/3 of the icing. Place the other cake on top and spread the remaining icing on top. Drizzle granadilla pulp over and top with toasted coconut flakes and a few mint leaves.

**PRODUCTS USED:**



Low Fat Granadilla Yoghurt



Medium Fat Plain Cream  
Cheese

**ENJOY!**