



# SYRUPY LIME INFUSED OLIVE OIL and SEMOLINA CAKES

## INGREDIENTS

### CAKES:

150 mls. SATHYA Lime Infused Olive Oil  
175 gms. Caster Sugar  
4 Large Eggs  
175 mls. Milk  
200 gms. Fine Semolina  
75 gms Plain Flour  
3 Tbsp. Baking Powder

### SYRUP:

Juice of 3 Large Limes  
200 gms. Sugar  
2 Tbsp. Honey  
1 Whole Lime , very thinly sliced  
(optional)



## METHOD

Pre-heat oven to 180\*c. Grease about 10 mini brioche or mini loaf tin molds and dust with flour. Or grease a 20 cm square cake tin and line with baking paper.

In a large bowl, whisk together the SATHYA lime infused Olive Oil, caster sugar and eggs until smooth. Mix in the milk and semolina then sift together the flour and baking powder and whisk until smooth. Divide the mixture between the small tins, filling them 2/3 full.

While the cakes are baking, make the syrup. Put the lime juice in a measuring jug and add enough water to make 300mls. Pour the liquid into a saucepan add the sugar and honey. Heat gently until the sugar has dissolved then add the lime slices if using and bring to a simmer. Simmer for about 20 minutes or until the lime has softened. If you aren't using the limes then just simmer for 5 minutes and remove from the heat.

When the cakes are baked, place them in their tins on a wire rack, pour a generous amount of syrup over each cake, approx. 3 Tbsp. per cake (they can take a lot of liquid). Leave in their tins until they have absorbed all the liquid, then carefully turn out and place on a wire rack to cool. The small cakes have a tendency to 'dome' quite a lot. So if you want them to sit flat you can trim off the dome.

Decorate with the lime slices before serving.

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