



TEA CAKE with GARAM MASALA INFUSED OLIVE OIL

INGREDIENTS

Cooking Oil spray to grease pan
1/2 cup + 1 Tbsp Sathya Garam Masala Infused
Olive Oil
1 cup Raw Caster Sugar
2 Free Range eggs
2 cups Self Raising Flour
125 ml Milk
1/4 cup Icing Sugar
1 medium Lemon, juiced



METHOD

Preheat oven to 180°C. Grease a 22cm round cake tin with cooking oil and line with baking paper.

Put 1/2 cup Sathya Garam Masala Infused Olive Oil and caster sugar in a bowl and whisk until frothy. Add eggs then whisk for another 2 minutes or until sugar begins to dissolve.

In alternating batches, add flour and milk to olive oil mixture, stirring gently until smooth after each addition. Add lemon juice and stir through, Spoon mixture into prepared tin and bake for 45 minutes or until cooked when tested with a skewer.

Remove cake from tin. Transfer to a wire rack, then brush the top with remaining 1 Tbsp of Sathya Garam Masala Infused Olive Oil. Finally sift Icing sugar over the top of the cake. Serve.

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