

Red Date with Apple & Yoghurt Cake topped with chai



Method

In a large bowl cream with an electric mix until fluffy

Add and beat well, one at a time

Sift together and fold into the mixture

Add and fold in until combined

Lightly grease and line a 23cm springform cake pan. Spoon in half the cake mixture. Lightly swirl through the cake mixture with a knife.

Sprinkle on top of mixture

Spoon over the remaining cake mixture and swirl through chutney

Sprinkle with topping. Bake in a 180 degree oven for 50-55mins until done. Serve cool with whipped cream.

Ingredients

190g salted butter

1 cup castor

2 large eggs

2 cups plain flour

1 ½ tsp baking powder

1 ½ tsp bicarbonate soda

300mls greek yoghurt or sour cream

3 tbsp [Mudgeeraba Spices Oriental Red Date with Walnut and Apple Chutney](#)

½ cup sliver almonds

45g brown sugar

3 tbsp [Mudgeeraba Spices Oriental Red Date with Walnut and Apple Chutney](#)

¼ cup brown sugar

2 tsp [Mudgeeraba Spices Chai Spice Blend](#)

