

# Pomegranate Cake

## Ingredients:

375g softened butter  
375g sugar  
375g self-raising flour  
6 eggs  
Pinch of salt  
150ml plain organic yoghurt  
2 tbsp. tahini  
Juice of 1 orange  
Juice of 2 lemons

## Icing for the cake

30ml pomegranate juice  
300g icing sugar  
30ml lime juice  
¼ tsp rosewater (optional)  
Unsalted pistachios (optional)  
Olive oil

## Method:

Step 1: Preheat oven to 180C/350F.

Step 2: Put the butter, sugar, flour and eggs into a mixing bowl with a pinch of salt.  
Add tahini, yoghurt, orange juice, lemon juice. Mix together by hand or using a food processor.

Step 3: Grease a bundt tin with olive oil, then pour the cake mixture in.

Step 4: Cook in the preheated oven for 50 minutes or until a skewer comes out clean and the cake is golden. Once cooked, turn the cake out onto a wire rack to cool.

Step 5: **Pomegranate dressing:** Squeeze the pomegranates to obtain the juice; you will need 30ml of the fresh juice. Squeeze it into the icing sugar. Add 30ml fresh lime juice and the rosewater to the icing and mix.

Step 6: Take your unsalted pistachios and crush them up in a pestle and mortar. If you do not have one, you could roughly chop the pistachios.

Step 7: Drizzle the cake with the pink pomegranate icing and decorate with the pistachio crumb and fresh pomegranate.