

SYRIAN SAVOURY OLIVE CAKE



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SYRIAN SAVOURY OLIVE CAKE

Serves 6–8

INGREDIENTS

— Available at Mediterranean foods

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| 2 cups whole black or green olives | 1 tsp chilli flakes, or to taste |
| oil for frying | 2 tsp baking powder |
| 2 1/2 cups plain flour | 3 eggs, beaten |
| 3/4 cup extra virgin olive oil | 1 cup plain yoghurt |
| 4–6 sundried tomatoes, chopped | 1 onion, peeled and finely chopped |
| 1 red capsicum, roasted and chopped,
can be freshly roasted or from a jar | 2–3 cloves garlic, finely chopped |

METHOD

1. Preheat the oven to 180°C (350°F).
2. Line and grease a 20–22 cm loose-bottomed cake tin.
3. Pit the olives, then cut in half lengthways and set aside.
4. Fry the onion and garlic in a little oil until soft, then set aside to cool.
5. Sift the flour and baking powder into a large bowl. In a separate bowl beat the eggs and stir in the oil, yoghurt, sun-dried tomatoes, capsicum, the cooled onion mix and the olives. Gently combine the egg mix into the flour. Do not over-mix.
6. Spoon the batter into the prepared tin and bake for about 50 minutes or until a skewer inserted into the centre of the cake comes out clean.
7. Set aside to cool on a cake rack before removing from the tin and cutting.

The Olive Tree in my Kitchen: Recipes, reflections and travels by Helen Melser, photography by Miggs Ishbel McTaylor, published by Bateman Books

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