

Rooibos Tea Yogurt Cake

 By [Nina Timm](#)

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I grew up with rooibos tea and so did my children. There was always a pot of tea brewing, because unlike black tea, rooibos gets better and better the longer it boils, I think.



At Faircape they make this unique Rooibos low fat yogurt. I find it very hard to put the tub down once I start. The flavour takes me right back to my childhood and the teapot on the stove. It is really, really good stuff. It was tough keeping the tub hidden to make this delicious teatime cake. The cake is moist, packed with flavour and needs no icing, which is a good thing.

Rooibos Tea Yogurt Cake

makes 1 cake

Ingredients

- 1 cup self raising flour
- 1 cup castor sugar
- 3/4 – 1 cup soft butter (not melted)
- 100 ml milk
- 250 ml Faircape Rooibos Low Fat Yogurt
- 15 ml dry rooibos tea – the content of 2 teabags
- 3 eggs – optional for a lighter cake

Method

Preheat oven to 180 C. Prepare your ring pan or mould pan by spraying it with Spray n Cook and dusting it with flour. Place all the ingredients in your mixer and mix until the batter is creamy and thick. Spoon into the pan and bake for 40 – 45 minutes or until a skewer comes out clean when inserted into the cake. Remove from the pan, dust with icing sugar and serve with cream.

www.my-easy-cooking.com

ABOUT NINA TIMM

I am the owner and sole editor of the 2012 Eat Out Award-winning blog, My Easy Cooking. I cook, I style and I photograph every single day of my life. I run a cooking school for groups such as team building, birthday parties, friendship groups, domestic workers and children.

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