



## **Granadilla Bundt Cake**

*Recipe by Grace Stevens*

Serves: 12

Preparation: 1hr 15 min

Difficulty: Easy

### **Ingredients :**

*Bundt Cake:*

- 120g butter
- 1 cup Selati castor snow
- 5ml vanilla extract
- 2 large eggs
- 10ml baking powder
- 2ml salt
- 2 cups cake flour
- 125ml milk
- 15ml lemon juice
- Flesh of 6 granadillas

*Topping:*

- Flesh of 3 granadillas
- 130ml Selati icing snow
- Chopped pistachios to finish

### **Methods :**

- Heat oven to 180°C.
- Grease a Bundt tin
- Add lemon juice to milk (it will curdle, this is fine)

- Add granadilla pulp to milk and stir
- With an electric mixer, whisk butter until creamy. Add sugar and vanilla extract and beat until pale and fluffy.
- Sift flour, baking powder and salt.
- Add eggs one at a time to butter and sugar, beating well after each egg.
- With the setting of your mixer on low, alternate adding flour and milk a little at a time until it is completely combined.
- Pour batter into Bundt tin
- Bake for 45 to 50 minutes, until golden brown
- Remove cake from the tin and place onto a cooling rack
- For the topping: Mix granadilla pulp and icing sugar until well combined. Add a bit of milk if the icing is too thick.
- Drizzle icing over cooled cake and top with pistachios.