



Miele

Steamed lime syrup cakes

By Miele

20 minutes

Preparation Time

25 minutes

Cooking Time

12 serves

Serves

INGREDIENTS

250g butter, softened
1 cup caster sugar
2 tsp grated lime zest
4 eggs
2 cups self-raising flour
1 cup yoghurt

Lime syrup

1 cup caster sugar
2/3 cup lime juice
60ml water
2 tsp grated lime zest

Whipped cream or ice cream to
serve

METHOD

1. Grease a 12 hole muffin pan (or 12 individual dariole moulds). Line the bases with a round piece of baking paper.
2. Cream butter, sugar and lime zest until light and fluffy. Add eggs, one at a time, beating until combined.
3. Stir in flour and yoghurt until just combined; divide the mixture between the pans, filling each approximately $\frac{3}{4}$ full.
4. Place pan into the Steam Oven and steam at 100°C for 25 minutes.
5. Stand cakes for 5 minutes before turning out, pour hot syrup over hot cakes. Serve with fresh whipped cream or ice cream.

Lime syrup

1. Make lime syrup by combining ingredients in a small pot on high heat, Induction setting 8 and boiling until sugar dissolves

Notes

- In the case of a Steam Combination Oven, these can be cooked faster by using the following method: Pre-heat the Steam Combination Oven on Fan Plus at 160°C. Place prepared pans into the Oven on the wire rack on shelf position 1. Re-set to Combi Mode: Fan Plus 160°C + 100% moisture + 15 minutes.