

Savoury cake

This recipe produces a moist, rich cake. It is delicious whilst still warm, and should be eaten within a day or two of baking.

The recipe is quite versatile; for example, the ham can be replaced by feta cheese for a vegetarian alternative.

Ingredients

- 200 g cooked ham
- 100 g parmesan cheese
- 125 g pitted **FAIRTRADE** olives
- 250 g plain flour
- 10 g baking powder
- 2.5 g paprika
- handful fresh herbs
- 50 g sun-dried tomatoes
- to taste salt and pepper
- 150 ml **FAIRTRADE** olive oil
- 150 ml milk
- 4 hen's eggs

Pour the liquid into the bowl with the dry ingredients and mix thoroughly.

Baking

Transfer the mixture into the prepared cake tin and bake at gas mark 6 for 45 minutes. Check with a skewer (it's done when the skewer comes out clean).

Method

Preparation

Chop the ham into roughly cm-sized cubes. Grate the Parmesan. Stone and chop the olives. Chop the sun-dried tomatoes.

Grease and line a cake tin. Pre-heat the oven to gas mark 6.

Assembly

Mix together flour, baking powder, paprika, herbs, cheese, ham, olives, sun-dried tomatoes, salt and pepper in a bowl.

Beat together the oil, milk and eggs in a mixing jug.