

## **Salty Cake With Feta, Black Olives And Sun-dried Tomatoes**

### **Ingredients:**

Difficulty: Easy

(makes 1 loaf cake, I used a 240x80x55mm carton mold)

5 dl (or 2 cups or 250 gr.) all-purpose flour  
1 tbsp baking powder  
1/2 tsp salt  
50 gr. feta, crumbled  
50 gr. cheddar, grated  
50 gr. sliced black olives  
5 sun-dried tomatoes, chopped finely  
about 10-12 fresh basil leaves, finely chopped  
3 large eggs  
1.5 dl (or 1/2 cup + 1 tbsp + 2 tsp) olive oil  
1 dl (or 1/3 cup + 4 tsp) milk  
3.5 tbsp (or 50 gr.) plain yogurt

a little vegetable oil to grease the mold

### **Instructions:**

1. Preheat the oven to 180C. Grease the mold and put aside.
2. In a medium bowl, put flour, baking powder and salt, and whisk a little.
3. Add ingredients starting with feta ending with fresh basil and mix.
4. In a large bowl, put eggs and whisk well.
5. Add olive oil, milk and yogurt to eggs and whisk well.
6. Add flour mixture to egg mixture and gently fold until there is no dry spot left.
7. Transfer the batter to the mold. Smoothen the surface using a spatula. Put in the medium section of your oven and bake for 45-50 minutes, until a toothpick inserted in the middle comes out clean. Let the cake cool completely in the mold and then take out and serve. Enjoy with a light salad as lunch or dinner or as a snack with afternoon tea (you could even eat this for breakfast!).