



**KALYMNOS PASTRIES**

*experience the tradition*

## **FETA CHEESE & KALAMATA OLIVE CAKE**

**WET MIXTURE** (mix all ingredients in a bowl)

2 eggs  
½ cup whole milk  
¾ cups Greek yoghurt  
½ cup olive oil  
Vegetable oil spray for baking dish

**DRY MIXTURE** (mix all ingredients in a bowl)

250gms all purpose flour, sifted  
2 ½ teaspoons baking powder  
¼ teaspoon baking soda  
1 teaspoon salt  
¼ teaspoon pepper

### **FETA MIXTURE**

200gms feta cheese, crumbled  
½ cup fresh parsley, chopped  
¼ cup fresh dill,  
½ cup pitted Kalamata Olives (chopped)  
4 spring onions, chopped finely  
1 tablespoon black & white sesame seeds  
Honey, optional

### **METHOD**

**Preheat** oven to 175 & spray 8"x 11"baking dish with oil.

**Add** the dry mixture into the wet mixture and combine. A thick batter consistency will form.

**Fold** the feta cheese mixture through the batter.

**Pour** batter into oiled tray and spread evenly.

**Sprinkle** top of batter with the black and white sesame seeds

**Bake** for 25 minutes @ 175

**Reduce** oven temperature to 160C and bake tray for another 25 minutes or until the top is golden.

**Insert** skewer into the middle of the cake and ensure it comes out clean

**Allow** cake to rest for 20 minutes before cutting and serving.

Drizzle with honey if desired and enjoy

**George Diakomichalis**