

## WHITE CHOCOLATE BUNDT CAKE

(from [Fig Jam and Lime Cordial](#))

*for the cake:*

450g all-purpose flour  
1 tsp baking powder  
¼ tsp baking soda  
½ tsp salt  
250g unsalted butter, softened  
440g white sugar  
1½ tsp pure vanilla extract  
5 large (59g) eggs, at room temperature  
115g white chocolate, melted and still warm  
250g thick Greek yoghurt  
115g white chocolate chunks or chips

*for the topping (optional):*

115g (4oz) white chocolate  
65ml (¼ cup) heavy cream  
115g (4oz) milk chocolate

Heat oven to 350F. Spray a 12 cup bundt pan with oil.

In a bowl, sift together flour, baking powder, baking soda and salt. Cream the butter and sugar in a large bowl using an electric mixer on medium speed until light and fluffy. Add the vanilla and the eggs, one at a time, beating for 20 seconds after each addition. Slowly beat in the melted white chocolate. Scrape down the bowl.

Add the flour mixture to the butter in thirds, alternating with the Greek yoghurt. Beat for 45 seconds after each addition. You want to end with flour rather than yoghurt (improves the final texture of the batter). Place the batter in the pan in three layers, separating each layer with the white chocolate chips.

Bake for 55 to 60 minutes, but start checking after 45 minutes. The top will be brown and a sharp thin knife inserted in the center will come out with a few crumbs on it. Allow the cake to cool in the pan for 15 minutes, then gently loosen around the edges before inverting onto a wire rack to allow the cake to finish cooling at room temperature.

**Topping:** In a glass or ceramic bowl, heat the white chocolate with the cream until just melted. Stir until smooth. Allow to cool for 10 minutes, then drizzle over the cake. In a separate bowl, heat the milk chocolate in the microwave until just melted. Stir until smooth. Drizzle over the cake.

