

## Grapefruit Rosemary Teacake

<http://unihomemaker.com/2013/04/18/grapefruit-rosemary-teacake/>

### *Ingredients:*

- 1/3 cup of granulated sugar
- 1 teaspoon of fresh rosemary, finely chopped
- zest of 1 large grapefruit (I used white grapefruit)
- 2 eggs
- 1/2 cup of Greek yogurt
- 3 tablespoons of olive oil
- 2 tablespoons of honey
- 1 3/4 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1/4 teaspoon of salt
- juice from 1 large grapefruit (about 3 ounces)
- 3/4 cup of powdered sugar

### *Preparation:*

Preheat the oven to 350 degrees F. Grease an 8-inch loaf pan with non-stick baking spray. Line it with a sheet of parchment paper leaving a generous overhang for easy removal; set aside.

Using a stand or electric mixer (or mix by hand) mix together sugar, rosemary and zest. Then beat in eggs, yogurt, olive oil and honey. Mix until well combined. Add flour, baking powder, baking soda and salt. Mix until just moistened. Pour batter into the prepared pan and smooth the surface with a spatula.

Bake for 40-45 minutes or until toothpick/tester inserted into the center comes out clean. Let the teacake cool completely on a cooling rack before removing from the pan.

In a small bowl, whisk together grapefruit juice and powdered sugar. Adjust juice and/or powdered sugar for desired consistency. Pour glaze over the teacake and let it absorb. Slice and enjoy!