



# Cake Salé de Tomate et Saucisse

Savory Cake Bites with Tomatoes and Sausage

Makes 1 loaf or 36 Squares

Translating as “savory cake” this easy baked apéro treat also works for breakfast, picnics or a savory snack. Typically this is made in a loaf pan, but for an appetizer, I prefer to make in a baking pan that makes a flatter version to cut into cubes.

I first came across this treat on visits to a country-side home of a French friend. His mom, Renee, made a version with ham, butter and milk that I loved, so I call the original version cake sale de chez Renee (savory cake from Renee’s home). Her son, my Friend, asked me to create a version that was a little lighter, so voila’ here it is.

## Ingredients

6 ounces (about 2 six-inch links) vegetable or chicken sausage  
½ cup olive oil, divided  
5 ounces (1 cup non-sifted flour)  
2 teaspoons baking powder  
½ teaspoon salt  
½ teaspoon espelette or ⅛ teaspoon cayenne  
4 eggs  
½ cup non-fat or low-fat Greek yogurt  
1 cup gruyère (about 3 ounces) grated  
2 ounces pitted Kalamata olives (about 1/3 cup chopped)  
½ cup sun-dried tomatoes (moist—see notes below), chopped fine

## Steps

1. Lightly oil an 8” x 8” non-stick baking pan and place a paper towel on a plate.
2. Slice sausage lengthwise into quarter strips, then cut strips into small pieces—1/4” or smaller.
3. Warm a large skillet (recommend non-stick) over medium heat and add 1 tablespoon olive oil. Add sausage, toss or flip periodically, and cook until lightly browned (add a little more olive oil if sausage is sticking to pan). With a slotted spoon, add sausage to paper towels to soak up oil.
4. Turn oven to 375F. While heating, sift together the flour, baking powder, salt and spices in a mixing bowl.
5. In another mixing bowl, beat the eggs with a hand mixer or by hand, then add flour mixture, yogurt and remaining ¼ cup (4 tablespoons) of olive oil. Mix well.
6. Fold in the cheese, cooled sausage, olives and sun-dried tomatoes and mix well.
7. Pour into the baking pan and cook 25-35 minutes until the internal temperature is 200F or it feels set. Cool on a baking rack. It should pop out of the pan when turned over. If not, you can run a butter knife gently around the side to loosen it. Cut into about 1 ½” squares.