

Yoghurt Cake

You'll need;

1 pot of natural (sugar free) yoghurt (about 125mls but don't be too strict on this)

2 pots of self raising flour

1 pot of white sugar

Half a pot of olive oil (or vegetable/coconut oil if you prefer)

3 large eggs

Splash of vanilla essence

Small pinch of salt

Handful of raspberries, or chocolate chips, blackberries, blueberries, whatever you fancy!

A loaf or cake tin

Pre-heat your oven to 175C. Add your yogurt to a mixing bowl.



Add two pots of flour & one of sugar. Throw in a small pinch of salt.



Add half a pot of oil, your vanilla and your eggs.

Beat until you have a shiny batter.



Grease your cake tin.

Pour in your mixture.

If you like you can add a few berries/chips in half way through pouring, or just dot mine into the top.

Place them in and poke down until almost submerged.



Bake for 45mins – 1 hour, depending on your oven.

If it's still a bit wobbly at 45mins, give it 10 more, and so on.

Once it's firmed up and golden, it's done!

Pop onto a pretty plate and snow with icing sugar (through a sieve).

