

RECIPE



CHERRY & YOGHURT CAKE



INGREDIENTS

FOR THE CAKE:

- 3 x Piccolo Cherry & Yoghurt pouches (300g)
- 200g self raising flour
- 150g caster sugar
- Pinch of Salt
- 1 tsp vanilla extract
- 3 x large eggs (if not wanting to use eggs, you can use 100g coconut oil melted but will make quite a dense cake)
- 200g pitted fresh cherries, roughly chopped, or chopped dried cherries

FOR THE ICING:

- 1 tbsp cherry jam
- 250g icing sugar

METHOD

- Preheat oven to 180 C / Gas 4. Grease and flour one 20x30cm (9x13 in) baking tin.
- Mix together the yoghurt, flour, sugar and pinch of salt. Add the oil, vanilla and eggs.
- Beat until you have a smooth batter.
- Pour into greased baking tin, and bake for around 45 mins until golden on top.
- Leave to cool, then mix the icing sugar with the jam, and enough water to bring to a smooth but not runny icing, and ice the cake!

