

CAROLINE STOW'S YOGHURT, COCONUT & SOUR CHERRY CAKE

* *Caroline tried it with marmalade but it was too sweet!*

Coconut & sour cherries are her favourite.

Yoghurt Cake

Small carton of plain yoghurt

Empty the yoghurt into a bowl and use the emptied pot as a measure. To the yoghurt add –

3 eggs

1 pot of bland cooking oil

3 pots of self raising flour

2 pots of caster sugar

1 pot of 'flavour' – experiment with your own choices but my favourites are –

1 pot of ground almonds plus a bag of choc chips

1 pot of coconut plus a pot of dried cranberries or sour cherries

* 1 pot of Danish Orchards reduced sugar marmalade (Windermere Booths – in a blue plastic tub)

Beat everything together divide between two one pound loaf tins lined with greaseproof liners (Lakeland) – can do one two pound loaf if preferred but it makes quite a big loaf if only make one.

Bake in moderate oven – mine is fan assisted and it takes about 35 – 40 mins at 160° - 170°

(If you have a food processor with a measure as a 'plunger' this can be used as the measure to allow you to make in bulk using large cartons of yoghurt. Carefully measure all the dry ingredients using the 5 fluid ounce line to equal the pot of yoghurt measure – measure the oil last so the dry ingredients don't stick too much, add the eggs and beat.)