

RECIPE

rhubarb and berry cake.

INGREDIENTS

*do not use honey.

1 cup shredded coconut.

400g rhubarb
2 tablespoons
of maple syrup
1 cup brown
sugar
4 teaspoons
baking powder
4 eggs (or 2 small).

2 cups greek yoghurt
1 cup olive oil
4 teaspoons
vanilla essence
2 cups berries
2 cups of plain
flour
(or 2 cups of
gluten free flour).

SERVES

TEMPERATURE

- ☐ WEEKNIGHT MEAL
- ☐ DINNER PARTY
- ☐ DELICIOUS BREAKFAST
- ☐ PERFECT FOR LUNCH
- ☐ SLOW COOKING
- ☐

METHOD

1. Preheat oven to 180 degrees celsius
2. Place rhubarb (chopped into 5cm pieces maple syrup and sugar into a bowl. Toss lightly and set aside.
3. Place coconut, baking powder, eggs, yoghurt, oil, vanilla, raspberries (or any seasonal berry), flour and remaining sugar into another large bowl, and stir to combine.
4. Add your rhubarb mix until combined.
5. Depending on time, line a loaf tin with greaseproof paper and cook for 30 minutes
6. Or pop mixture into patty cases in patty pans and cook for 15 minutes.