

Cherry + Strawberry Yoghurt Cake

- 250 g unsalted butter
- 450 g caster sugar
- Zest of 4 lemons
- 1 tsp vanilla extract
- 4 large eggs, lightly whisked
- 600 g plain flour
- 4 tsp baking powder
- 230 g natural yoghurt
- 200 g cherries + strawberries, chopped.

- * Heat oven to 180°C
- * Line 3 trays with paper patty pans
- * Beat butter + sugar until pale + creamy
then add lemon zest + vanilla.
- * Add eggs one at a time. + beat well.
- * Mix in flour + baking powder alternating
with yoghurt ($\frac{1}{3}$ at a time)
- * ~~Put~~ Spoon ^{a little} mixture into ~~the~~ patty pans
then put a layer of mixed cherries +
berries then cover with another spoon of
cake mixture.
- * Bake in oven 15-20 minutes or until cooked
and golden.
- * Remove from oven + allow to cool.
- * To serve, either sprinkle with icing sugar
or a little icing using icing sugar +
lemon juice.