



Coconut yoghurt cake

Ingredients

- 4 eggs
- 4 cups of plain flour
- 4 teaspoons of baking powder
- 1 cup of coconut
- 2 cups of Greek yoghurt
- 2 lemons rind and juice
- 2 teaspoons of vanilla
- 1 tub of lemon curd

Method

- Preheat your oven to 180 degrees Celsius
- Take the rind off your lemons using the micro plane
- Place your flour baking powder and coconut into a large bowl and stir .
- In another bowl combine your wet ingredients, lemon juice, vanilla, yoghurt ,and eggs. Stir this mixture then add to dry ingredients, combine well
- Place mix into 3 bowls and set each bowl next to patty pan tray lined with patty cases. Fill the mixture 3/4 of the way up the paper case. Make sure there is a cake for everyone in the room.
- Place in oven for 15 minutes, or until cooked through
- Clean up your area
- When cakes are cooked, and cooked slightly place a dollop of lemon curd on each one with a teaspoon.