



Rhubarb and Raspberry yoghurt cake Serves 10-12

Ingredients

For the cake:	2 tsp baking powder
125g unsalted butter	115g natural yoghurt
225g caster sugar	200g rhubarb, cut small
Zest of 2 lemons	<i>ICING;</i>
½ tsp vanilla	<i>100G ICING SUGAR</i>
2 large eggs lightly beaten	<i>1 TBL LEMON JUICE</i>
300g plain flour, sifted	<i>10 RASPBERRIES</i>

Method

- PRE HEAT the oven to 180oC
- Beat the butter and sugar until light and fluffy
- Add lemon zest and vanilla
- Beat the eggs in a little at a time.
- Place 2 TBLsp flour in a bowl to toss with the rhubarb.
- Mix the remaining flour and baking powder together and fold into the batter, alternating with the spoons of yoghurt.
- Flour the rhubarb. Add to the batter and fill the cupcake trays, grease them or use patty pans.
- Mix the lemon juice with the icing sugar until smooth. Add the raspberries and when cupcakes are cooled this can be drizzled over.