

Rhubarb Berry Cake

Ingredients

- 4 stems rhubarb, cut into 5 cm pieces
- 2 tablespoons maple syrup
- 1 cup brown sugar
- 3 teaspoons baking powder
- 4 eggs, 6 if small (200g)
- 2 cups Greek yoghurt
- 1 cup coconut, dessicated
- $\frac{3}{4}$ cup olive oil
- 2 teaspoons vanilla essence
- 2 cups self-raising flour (or GFself-raising flour)
- 1 cup of berries

Method

1. Preheat oven to 200oC
2. Chop rhubarb into 5cm pieces and wash. Place in a bowl with maple syrup and half the sugar. Toss lightly and set aside
3. Place into another bowl; coconut, baking powder, flour and mix together.
4. Then in another bowl add egg, oil, yoghurt, berries, and remaining sugar and gently mix until combined.
5. Add your rhubarb and coconut/flour, mix until just combined. Don't over mix.
6. Line a deep (2-3cm) with greaseproof paper or 3 trays of cupcake cases and fill with mix. Cupcakes will only need filling half way and half the cooking time.
7. Bake for 25 mins or until slightly golden on top and bouncy when touched.
8. You could also use a skewer to test for doneness. The skewer must come out clean when poked into the centre of the cake.