

## Semolina Yoghurt Cake

|                           |                         |
|---------------------------|-------------------------|
| 2 cups fine semolina      | 2 cups coconut          |
| 250 grams softened butter | 250 grams caster sugar  |
| 370ml yoghurt             | 4 eggs                  |
| 2 teaspoons baking powder | 1 teaspoon bi carb soda |
| Grated zest of one lemon  |                         |

### METHOD

1. Preheat oven to 180 degrees Celsius
2. Line muffin tin with paper cases
3. Beat butter, sugar and zest until light and fluffy
4. Add the eggs one at a time and beat well
5. Sift together the semolina, coconut, baking powder and bi carb soda. Fold into the butter mix alternatively with the yoghurt.
6. Spoon the mixture into the muffin cases and bake for 20 minutes or until muffins are cooked when tested with a skewer.
7. Wait 10 minutes then remove muffins from tins and place on a cake rack until cool.