

## Berry Yoghurt Cake (a recipe from taste.com.au)



- 150g (10 tablespoons) butter, cut into pieces
- 155g (¾ cup) caster (superfine) sugar
- 2 large (59g) eggs
- 265g (1¾ cups) self-raising flour
- 200g (7oz) berry yoghurt (I used homemade, but the original recipe recommended Attiki brand fat-reduced strawberry)
- 150g (5.3oz) berries, fresh or defrosted if frozen
- Icing sugar (confectioner's sugar) to dust

1. Preheat oven to 180C (360F) or 160C (320F) with fan. Line the base and sides of a 20cm/8" or 23cm/9" square cake pan.

2. Beat together the butter and sugar in a large bowl until pale and creamy. Add the eggs one at a time, mixing well after each addition.

3. Stir in half the flour and half the yoghurt until just combined. Then stir in the remaining yoghurt and flour until combined. Scrape the batter into the prepared tin and smooth the top. Scatter the berries evenly over the top and bake for 35 - 40 minutes (check it after 30 minutes), or until a skewer inserted into the centre comes out clean.

4. Allow the cake to rest for 10 minutes before removing from the pan to finish cooling on a wire rack. Dust with icing sugar before serving.

.....