

## *Lee House Gooseberry Yogurt Cake*



### Ingredients

1 x 150g pot of Stapleton Gooseberry yogurt; 1 tub ground almonds; 2 x tubs of dark muscovado sugar; 2 x tubs of self raising flour; ½ teaspoon Baking Powder; 1 x tub of sunflower oil; 3 x large eggs

Butter to grease a 20cm round cake tin or a bundt cake tin. Preheat oven to 180°C.

### Method

To measure ingredients, pour straight from the packet into the empty yogurt pot. Ingredients should be uniformly level with the top of the pot for each 'tub' measure.

1. Empty the yogurt into a large bowl; use a flexible spatula to ensure you get every last drop of yogurt out of the pot.

2. Using the empty yogurt pot as a measure, add ground almonds, sugar, self raising flour and sunflower oil to the bowl. Break the eggs over the ingredients, add the Baking Powder then stir ingredients together with a wooden spoon until thoroughly combined.

3. Spoon mixture evenly around the prepared tin and spread the top level. Bake at 180°C for approximately 45–60 minutes (the shorter time for fan assisted ovens and/or if using the ring cake tin), until well risen and golden brown (if using a round cake tin, you may need to place baking paper over the top of the cake to avoid it getting too brown!). Test for 'doneness' with a metal skewer.

4. After 15 minutes or so turn the cake out to cool on a wire rack.

5. Delicious served with natural yogurt.