

Stapleton



Lee House Nectarine and Coconut Fairy Cakes



These tasty cakes are easy to make with children as you won't even need a set of scales; simply use the yogurt pot as your measuring tub.

Ingredients

1 x 150g pot of Stapleton Farm Nectarine & Passion Fruit yogurt; 1/2 tub ground almonds; 1/2 tub of dessicated coconut; 2 x tubs of caster sugar; 2 x tubs of self raising flour; 1/2 teaspoon Baking Powder; 1 x tub of sunflower oil; 3 x large eggs

You will also need fairy cake cases and a 12 cup cake tray. Preheat your 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, coconut, 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 into the cake cases (until about half full). There may be enough mixture to bake another half batch afterwards.
4. Bake at 180°C for approximately 15-20 minutes until well risen and golden brown.
5. Place cakes on a wire rack to cool.