

Blueberry Yoghurt Loaf Cake



Makes 1 loaf Prep 10 mins Cooking 55 mins Easy

Ingredients

75ml sunflower oil
125g natural yoghurt (preferably full-fat)
150g caster sugar
2 large eggs
1 tsp vanilla extract
zest of 2 lemons
210g plain flour
1 ½ tsp baking powder
1 pinch of salt
150g-200g blueberries

1. Preheat the oven to 180C/Fan 160C/ Gas 4. Grease and line a 20cm loaf tin.
2. In a large bowl, whisk together the oil, the yoghurt, sugar, eggs, vanilla extract and lemon zest. In a separate bowl, stir together the flour, baking powder and salt. Pour the dry ingredients into the yoghurt mixture along with the blueberries and fold the lot very gently together, taking care not to mix any more than is necessary: overzealous stirring at this stage could result in a tough cake later.
3. Pour the batter into the prepared loaf tin and bake for 50-55 mins, or until a skewer inserted into the middle comes out clean. Leave to cool on a wire rack before serving.