



Frozen Mango & Raspberry Yoghurt Cake

Ingredients

- 2 cups mango flesh (400g) fresh or frozen
- 2 cups raspberries (400g) fresh or frozen
- 2 cups sugar (400g)
- 4 cups natural yoghurt (1kg)
- Juice of 1 lemon

Method

- Line a loaf tin with cling wrap. I used a tin 36cm x 11cm but you can use a deeper, wider shape equally as well, or even a cake tin.
- In a food processor, whiz the mango flesh with 1 x cup of sugar and the juice of 1/2 lemon. Tip into a bowl and fold through 2 x cups of natural yoghurt. Combine well.
- Tip into the loaf tin and place in the freezer for 30 mins.
- In a food processor, whiz the raspberries with 1 x cup of sugar and the juice of 1/2 lemon. Tip into a bowl and fold through 2 x cups of natural yoghurt. Combine well.
- Tip into the loaf tin on top of the mango layer and freeze overnight.
- To serve, pull out of the freezer and allow to sit for 10 mins. Use the cling wrap to pull the cake out of the tin. Invert onto a platter and cover with fresh berries and mango.

