



Jammy Plum and Yoghurt Cake

Ingredients

- 160ml light flavoured extra virgin olive oil
- 2 eggs
- 1 cup (280g) greek style natural yoghurt
- 1 tbsp lemon zest
- 1 cup (220g) caster sugar
- 1 cup (80g) coconut (you can use desiccated or shredded - whichever you prefer)
- 1 tsp baking powder
- 1 ¾ cup (260g) self raising flour
- 6 - 8 plums cut into thinly sliced wedges
- 2 tbsp Plum & Passionfruit Jam (or similar)
- Extra caster sugar for sprinkling

Method

- Preheat oven to 160 degrees.
- Line a 20cm x 30cm slice tin with baking paper.
- Place the eggs, oil, yoghurt, lemon zest and sugar into a bowl and whisk until combined. Add the coconut, baking powder and flour and mix well.
- Pour the mixture into the prepared tin and spread evenly.
- Place 1 x tbsp of jam on top of the mixture at each end of the cake tin and swirl through very gently with a spatula to distribute.
- Top with the plum wedges and and sprinkle with extra sugar. Bake for 45-50 minutes or until cooked when tested with a skewer. Allow to cool in the tin for 10 minutes before serving with yoghurt, ice cream or cream.