



## IRISH YOGURTS CLONAKILTY CHOCOLATE EASTER CAKE



By Irish Yogurts Clonakilty

Irish Yogurt Clonakilty Chocolate Easter Cake

By Irish Yogurts Clonakilty

Method

### Method

- Pre heat the oven to 160C
- Line a 9inch /23cm springform tin
- Mix all the cake ingredients together in a bowl until well combined. You can mix by hand or in the bowl of an electric mixer. Pour into prepared tin. Bake in the preheated oven for 40-45 minutes until a skewer comes out clean
- Allow to cool for an hour on a wire rack
- For the glaze heat the cream in a small pan bring it to a bare simmer, remove from the heat then add in the chocolate and stir until the chocolate has melted and the glaze is thick and glossy
- When the cake has cooled completely , unmould and spread evenly over the top of the cake and decorate as you please with berries, pretty flowers or maybe little Easter eggs

### Ingredients

- 2 large eggs
- 120ml Coffee
- 175 Sunflower oil
- Pinch of salt
- 2 tsp baking powder
- 300g Sugar
- 65g Cocoa Powder



- 260g Plain flour
- 300g of [Irish Yogurts Clonakilty Greek Style Natural Live Yogurt](#)  
**For the Glaze**
- 100g Dark chocolate drops
- 100ml Cream

**Error:** Contact form not found.