



**CLONAKILTY**

**IRISH YOGURTS CLONAKILTY HIGH PROTEIN BREAKFAST LOAF**





## Irish Yogurts Clonakilty High Protein Breakfast Loaf

Recipe by Chef Eunice Power

### Ingredients

- 350g Tub of Irish Yogurts Clonakilty High Protein Vanilla Live Yogurt.
- 150g Berries plus 50g for topping
- 4 eggs
- 25g Ground Almonds
- 1 Tsp vanilla essence
- 20g Flaked Almonds



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### Directions

- Preheat the oven to 190°C
- Line a 2lb loaf tin with greaseproof paper
- In a medium bowl mix together the protein yogurt, vanilla essence and 4 eggs until combined. Fold in the ground almonds and 150g of berries. Pour the mixture into the prepared tin and sprinkle 50g of berries on top along with flaked almonds.
- Bake in the pre heated oven for 35 minutes. These should be a little wobble in the middle.
- Allow to cool completely in the tin. Remove the greaseproof paper and slice.
- This will keep for 3 days in the fridge.