



CLONAKILTY

LEMON, BLUEBERRY AND ALMOND YOGURT CAKE





Lemon, Blueberry and Almond Yogurt Cake

Recipe by Chef Eunice Power

Ingredients

- 150g butter, at room temperature
- 250g caster sugar
- 2 eggs
- 175ml Irish Yogurts Clonakilty High Protein Vanilla Live Yogurt
- Finely grated zest of 1 lemon, plus 2 tbsp juice
- 150g sifted flour



- 100g ground almonds
- 3 tsp baking powder
- Pinch of bicarbonate
- 200g blueberries
- 35g flaked almonds
- **To Serve**
- Irish Yogurts Clonakilty Half Fat Crème Fraîche

Directions

- Line the base and grease the sides of a 23cm spring form tin
- Preheat the oven to 170°C
- Beat the butter and sugar together until light and fluffy. Add the eggs a little at a time, beating well after each addition
- Lower the speed and beat in the yogurt, lemon zest and juice. Fold in the flour, ground almonds, baking powder and bicarbonate of soda
- Pour the mixture into the prepared tin, sprinkle the blueberries on top and bake for 30 minutes. Scatter with flaked almonds and return to the oven for 15 minutes until baked (the cake should be coming away from the sides of the tin)
- Leave to cool in the tin. Then remove from the tin and transfer to a plate
- Dust with icing sugar and serve with a dollop of Irish Yogurts Clonakilty Half Fat Crème Fraîche