



## CLONAKILTY

# YOGURT AND RAISIN LOAF



By OneYummyMummy

Yogurt and Raisin Loaf

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Method

- Preheat oven to 180c Fan
- In a large mixing bowl cream together, the butter and the sugar
- Add the eggs one at a time, mixing each time you add
- Mix in the Irish Yogurts Clonakilty whole milk Natural Live Yogurt
- Pour in your vanilla essence
- Sift in the baking powder and self-raising flour
- Add the raisins
- Mix together with your wooden spoon
- Add to your 2lb loaf tin
- Sprinkle over a little sugar ( optional)
- Oven Bake for 50 minutes
- Check with a skewer, and if it comes out clean, your loaf is done.
- This will keep in an air-tight container for up to 4 days.

### Ingredients

- You will need a lined 2lb loaf tin
- Ingredients



- 100g butter
- 100g caster sugar
- 2 eggs
- 220g self-raising flour
- 1 teaspoon baking powder
- 125 ml Irish Yogurts Clonakilty whole milk Natural live yogurt
- 1 teaspoon vanilla essence
- 100g raisins

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