



MATCHA & COCONUT YOGHURT CAKE

Serves 8

This cake was inspired by a classic childhood favourite French cake of mine - the yoghurt cake.

Using coconut yoghurt as dairy alternative and matcha to replace vanilla make for an interesting twist in the traditional recipe.

INGREDIENTS

- 4 eggs
- 1 cup coconut yoghurt
- 1 cup sugar
- 2 cups plain flour
- 1 tbsp baking powder
- ½ cup coconut oil
- 2 tbsp *Matcha and Beyond* Culinary Grade matcha

1. Whisk eggs and sugar together until frothy.
2. Sieve the matcha over the flour and baking powder. Add the dry mix to the egg and sugar mixture, then add the yoghurt and melted coconut oil. Beat all ingredients together until they are well combined and pour the batter into a 8" cake tin.
3. Bake for 30 minutes at 180°C temperature
4. Take out and leave too cool
5. Mix 1 tsp shredded coconut with ½ tsp matcha and sprinkle over the cake - enjoy for the perfect teatime treat