French yoghurt cake

Right! You’ll need:

1 pot of yogurt (preferably plain/ natural, but not essential)

2 pots of self-raising flour

1 pot of sugar

Half a pot of oil

3 large eggs

Splash of vanilla essence (not absolutely necessary)

Small pinch of salt

Optional\* Handful of raspberries, or chocolate chips, blackberries, blueberries, whatever you fancy!

A loaf or cake tin

Pre-heat your oven to 175C. Add your yogurt to a mixing bowl.

Add two pots of flour & one of sugar. Throw in a small pinch of salt.

Add half a pot of oil, your vanilla and your eggs.

Beat until you have a gloriously shiny, fragrant batter.

Grease your cake tin.

Pour in your mixture.

If you like, you can add a few berries/chips in half way through pouring, but you can just dot yours in the top.

Place them in and poke down until almost submerged.

Bake for about 45mins, depending on your oven. (The deeper the mixture in your tin, the longer it will take).

It should be springy to the touch.

Pop onto a pretty plate and snow with icing sugar (through a sieve).