The Fantastic L Cooks
Raspberry and Rhubarb Cakes with Apple Yoghurt

Season: All Year
Type: Cake
Difficulty: Medium
Serves: 6 or 15 tastes
Recipe source: www.taste.com

What to do:
- Preheat oven to 180°C.
- Grease a 12-hole muffin pan.
- Sift flour and ¼ teaspoon cinnamon into a bowl
- Add sugar
- Stir to combine
- Make a well in centre. Add butter, buttermilk, egg and vanilla
- Using a large metal spoon, stir gently to combine
- Fold through raspberries and rhubarb.
- Spoon mixture into prepared pan holes
- Combine raw sugar and remaining cinnamon in a bowl
- Sprinkle over mixture
- Bake for 12-15 minutes or until cooked
- Serve with apple yoghurt
- To make apple yoghurt finely chop apple and blend through yoghurt

Equipment:
- Cup measures
- Spoon measures
- Bowls
- Muffin pan

Ingredients:
- 1 1/2 cups self-raising flour
- 1/2 teaspoon ground cinnamon
- 1/2 cup raw caster sugar
- 100g butter, melted, cooled
- 1/2 cup buttermilk
- 2 eggs, lightly beaten
- 1 teaspoon vanilla extract
- 1/2 cup frozen raspberries
- 2 rhubarb stalks, trimmed, cut into 5mm-thick slices
- 1 1/2 tablespoons raw sugar
- Yoghurt
- Apple