



Great School Food you can enjoy at home

Recipe

Sweet Potato Cake



Ingredients

115 ml vegetable oil
50g natural yoghurt
2 eggs
1 tsp vanilla extract
half zest of 1 orange
135g self-rising flour
170g light brown sugar
(soft)
1 tsp ground
cinnamon
75 grated sweet
potato
50 g sultanas

Method

- 1) Heat oven to 180c and line a 20cm baking tin with parchment paper.
- 2) Whisk together oil, yogurt, eggs, vanilla & zest in a jug.
- 3) Mix the flour, sugar and cinnamon in a bowl.
- 4) Add the wet ingredients to the dry, along with the sweet potato, and sultanas. Mix well and pour into baking tin.
- 5) Bake for 30min (test by inserting a skewer into the centre of cake - should come out clean).
- 6) Leave to cool cut and serve.

Allergens

Cereals containing Gluten/ Eggs /Milk

My Notes

Serve warm with vanilla ice cream



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