



Butter Free Strawberry Banana Yogurt Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Cuts into 9 squares or 18 triangles (8" square tin):

- 100g fresh strawberries, mashed
- 1 over-ripe banana, mashed
- 250g low fat yogurt

- 175g self raising flour
- 100g sugar
- 150ml grapeseed oil
- 1 egg
- 3 tbsp honey

Instructions

1. Sift the flour into a bowl, then mix in the sugar.
2. In a large mixing bowl, mix the yogurt, oil, egg, honey and fruit.
3. Carefully fold the dry mixture into the wet mixture.
4. Transfer to a lined square tin, then bake at 180 degrees C for 25-30 minutes.