

Pear, Yoghurt and Vanilla Slice Cake

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Traffic light category: Amber

Serves: 16



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Ingredients

- 1 medium egg
- 125g polyunsaturated margarine
- ½ cup raw sugar
- ¾ cup reduced fat Greek yoghurt
- 1 tablespoon vanilla essence
- ½ cup reduced fat milk
- 1 cup self raising flour
- ½ cup wholemeal self raising flour
- ½ cup desiccated coconut
- 1 large pear, cored and diced
- 1 small pear sliced for the top



Directions

1. Preheat oven to 180°C, line a 20cm x 20cm baking tin with grease proof paper
2. Place the first six ingredients into the bowl of a mixer, mix until combined
3. Add the flours and coconut, mix until just combined, add the diced pear and give a final mix
4. Spoon into tin, place some pear pieces on top to decorate
5. Bake for 35 - 40 minutes or until lightly golden and it bounces back when touched
6. Allow to cool before slicing into 16 squares
7. Store in an airtight container in the fridge for up to 7 days.

Freezer friendly: Place portions into a freezer safe container or ziplock bags and freezer for up to 3 months. When ready to eat, remove from the freezer and allow to defrost.

