



Makes: 10 slices

Prep Time: 15 minutes Bake Time: 50 minutes

Total Time: 1 hour & 5 minutes

Raspberry & White Chocolate Loaf Cake

Ingredients

- 1 cup granulated sugar
- 2 large eggs
- 2/3 cup Greek yogurt (or plain natural)
- 1/2 cup plus 1 tbsp vegetable oil (or canola)
- 1 tsp vanilla extract
- 1 & 3/4 cup all-purpose flour
- 1 & 1/2 tsp baking powder
- 1/2 tsp fine salt
- 2/3 cup fresh raspberries, or frozen raspberries, plus more for decorating
- 1/2 cup white chocolate chips, or chopped chocolate bar, plus extra for drizzling if desired

Instructions

Preheat the oven to 350°F. Grease a 2 -pound loaf pan (9 x 5.5-inch) with butter and line the base and sides with parchment paper.

In a large bowl, add the eggs, and sugar, and whisk until pale and light, approximately one minute. Add the yogurt, oil, and vanilla extract and whisk until fully combined.

Add one tablespoon of flour to the raspberries and toss them until coated.

Sift into the mixing bowl the remaining flour, baking powder, and salt and fold together. Stop before it's fully combined.

Add raspberries and white chocolate and fold gently until a few streaks of flour remain. Small lumps in the batter are totally fine.

Pour batter into the prepared pan and level. Add a couple of extra raspberries on top of the batter if

you like), and bake on the center rack for 50-55 minutes until golden brown and the loaf springs back or a toothpick inserted into the center comes out clean. If the cake is browning too quickly then cover it in aluminum foil and continue to bake. Cool on a wire rack for ten minutes, then, using the paper sling, remove from the pan to cool completely.

Serve with a light dusting of powdered icing sugar (optional) or decorate with melted white chocolate, chocolate curls and fresh raspberries.

Store in an airtight container at room temperature for up to 3 days then refrigerate for another 1-2 days.

To freeze: The loaf cake can be frozen as a whole wrapped well in plastic wrap or placed in an airtight container. Alternatively, slice, and wrap individual slices in plastic wrap. It can be frozen for up to 2 months. Leave at room temperature to thaw.

Recipe by Emma Duckworth Bakes