



MIRABELLE COCONUT LOAF CAKE

Prep: 20mins – Oven: 1h25 – Makes 1 cake of 10x20cm – Easy

300g mirabelles
1 tbsp maple syrup
80g desiccated coconut
2 tsp baking powder
1 tsp cinnamon
160g buckwheat flour
a pinch of salt
100g dark cassonade sugar
2 eggs
280g Greek yoghurt
120ml sunflower oil
2 tsp vanilla extract

Preheat the oven to 160°C fan.

Halve the mirabelles and take out the stones. Put in a bowl and mix with the maple syrup.

Mix all the other ingredients with an electric mixer into a smooth batter. Incorporate half the mirabelles and the maple syrup.

Put the batter into a greased rectangular loaf tin (10x20cm). Top with the remaining mirabelles.

Bake in the preheated oven for 1h25 minutes.

www.anneskitchen.co.uk
