

Parsnip Cake with Winter Spiced Yoghurt

You'll need:

Cake mix:
180ml vegetable oil
200g brown sugar
50ml honey or maple syrup (optional)
3 eggs
250g self-raising flour
2 teaspoons baking powder
2 parsnips, peeled and grated
2 teaspoons mixed spice

<u>Spiced Yoghurt:</u>
200g yoghurt
50g icing sugar
1 teaspoon mixed spice

1. Pre- heat the oven to 170°. Begin with the cake batter by mixing all of the ingredients in a large mixing bowl.
2. Line a cake tin with butter and place in the cake batter. Bake for 35-45 minutes, or until a knife comes out clean when inserted into the centre of the cake.
3. Remove from the oven and allow to cool.
4. Whilst the cake is cooling, make the spiced yoghurt by sifting the icing sugar and mixed spice into the yoghurt.
5. Serve the cake warm with a spoonful of yoghurt on top

Liam's Top Tip: add chopped nuts or toasted seeds into the cake batter for a crunchy texture.