



Cherry and Chocolate Loaf Cake



Serves
10



Prep
10 minutes



Cooking
1 hour



Ingredients

1 x 410g can Princes Black Cherry Fillings and Toppings
100ml rapeseed oil
175g caster sugar
100g Greek yoghurt
2 large eggs, beaten
200g plain flour
25g cocoa powder
1.5 tsp baking powder
Topping
200g cream cheese
30g icing sugar

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	247Kcal	28.8g	10.4g	3.3g	0.29g
RI%	17%	32%	20%	23%	7%

Method

1. Preheat the oven to 180C/160C fan/gas mark 4. Grease and line a 900g loaf tin
2. Place cherry pie filling into a sieve over a bowl and leave for 15mins to drain off some of the liquid. Reserve the liquid.
3. In a large bowl whisk together the oil, sugar, yoghurt, eggs and 50mls of the reserved liquid from the cherries.
4. Sieve the flour, cocoa powder and baking powder into a separate bowl.
5. Fold the flour mixture into the yogurt mixture taking care not to over mix. Stir in 100g cherries.
6. Pour the mixture into the prepared tin and bake for 55-60mins or until a skewer inserted into the middle of the cake comes clean.
7. Allow to cool for 15mins then turn out on a cooling rack.
8. To prepare the topping, beat together the icing sugar and cream cheese. When the cake is completely cool spread the topping over the cake and pile the remaining cherries over the cream cheese topping.

