**Swede Cake**

**Preparation time: 15 minutes**

**Cooking time: 50 minutes (30 mins cooking, 10 mins cooling, 10 mins for frosting)**

**Ingredients:**

150g swede, peeled and grated – squeeze any excess moisture out using kitchen towel

3 eggs

100ml vegetable oil

100g natural yoghurt

175g caster sugar

2 teaspoons vanilla extract

250g plain flour

2 teaspoons baking powder

½ teaspoon bicarbonate of soda

2 teaspoons ground nutmeg

Pinch of salt

**Frosting:**

110g butter

110g cream cheese

250g icing sugar

1 teaspoon vanilla extract

**What to do:**

1. Preheat oven to 180°C, and grease a 9inch square cake tin, then line with greaseproof paper
2. In a large bowl, beat together the sugar, eggs, yoghurt, oil and vanilla essence
3. Pour in the grated swede and mix together
4. Next, add in the flour, baking powder, bicarb, nutmeg and salt and stir until combined completely
5. Using a spatula, pour the mixture into your cake tin and bake for 25 to 30 minutes – a skewer inserted into the centre of the cake should come out clean
6. Leave in the tin to cool for 10 minutes before tipping out onto a cooling rack. Remove the greaseproof paper and leave until completely cool

1. For the cream cheese frosting: beat together the butter and cream cheese, then add the icing sugar a little at a time until smooth and creamy. Add a drop of vanilla extract
2. Cover the top of the cake with the frosting, and then dust with a little grated nutmeg. Chopped nuts would also make a great decoration
3. Cut into squares and serve

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