



MAPLE, VANILLA AND OAT SMASH CAKE

3 cups oat flour

2 teaspoons baking powder

½ teaspoon salt

¾ cup (170g) unsalted butter - melted and slightly cooled

1 cup maple syrup

4 eggs, lightly beaten

2 teaspoons vanilla extract

Fresh berries to garnish e.g. strawberries, blueberries, blackberries, raspberries

FROSTING

1½ cups full fat greek yogurt

2 tablespoons maple syrup

1 teaspoon pure vanilla extract

FROSTING INSTRUCTIONS

In a bowl, combine yogurt, vanilla and maple syrup. Stir and then refrigerate until ready to use.

CAKE INSTRUCTIONS

Preheat oven to 180 degrees Celsius (350 degrees F).

Line base of baking tins with parchment paper and spray the sides with oil.

In a large bowl whisk together the flour, baking powder and salt.

In a separate bowl, whisk together the melted butter, maple syrup, eggs and vanilla until smooth.

Combine with the flour mixture and stir until just combined (Careful not to over stir).

Divide the batter evenly between the cake tins.

Bake for 15 minutes, and then check and rotate.

Continue baking until a tooth pick in the centre comes out clean (approximately 22-30 minutes total bake time depending on your oven).

Allow cakes to cool and then assemble with the frosting. Start by placing one cake on a serving plate. Add some frosting, spreading it in an even layer just past the edges.

Add the second layer, and repeat with frosting. Top with fresh berries.

Then... let the smashing begin!

NOTE: Recipe makes 4 x 4inch cake tins (mini springform cake tins).