



SKYE BLUE

Kitchens

OZARK CAKE

Line the bottom and sides of a 23cm cake tin with baking paper.
Preheat oven to 180°/350°F/Gas 4

What you need:

- 1 bag of Chocolate Chip Cookie mix
- 210g butter, softened (note 1)
- 4 eggs
- 2-3tsp ground cinnamon
- 1/3 cup caster sugar
- 2 tsp baking powder
- 1/3 cup desiccated coconut
- 1/3 cup chopped walnuts (finely chopped)
- 1 cup + 2TBS milk (note 1)



To Make:

Empty the packet mix plus the baking powder into a bowl, stir through through then set aside. Measure the butter, vanilla essence and sugar into another bowl. Cream together with an electric mixer. Add one egg at a time and mix together. Add the flour mix, gently fold through. Add the coconut, walnuts and milk. Stir through gently. Pour into the prepared tin and bake for 30 – 40 minutes or until cake springs back in the centre and a skewer comes out clean (ovens will vary). Cool on a wire rack before removing from the tin. Before serving dust with a little cinnamon icing sugar or nice dollop of cream or natural yoghurt.

Note:

1. For dairy free use Olivani and non dairy milk of choice,

Tip: This cake freezes well.