

# LEMON AND CHIA SEED CAKE



**This is a wonderfully moist cake made with butternut squash and chia seeds. It's a no-faff, no-fail cake for even the most inexperienced bakers. The icing is made with Greek yoghurt which makes it fresh and light, and decidedly healthier than buttercream.**

David Atherton, Winner of The Great British Bake Off series 10

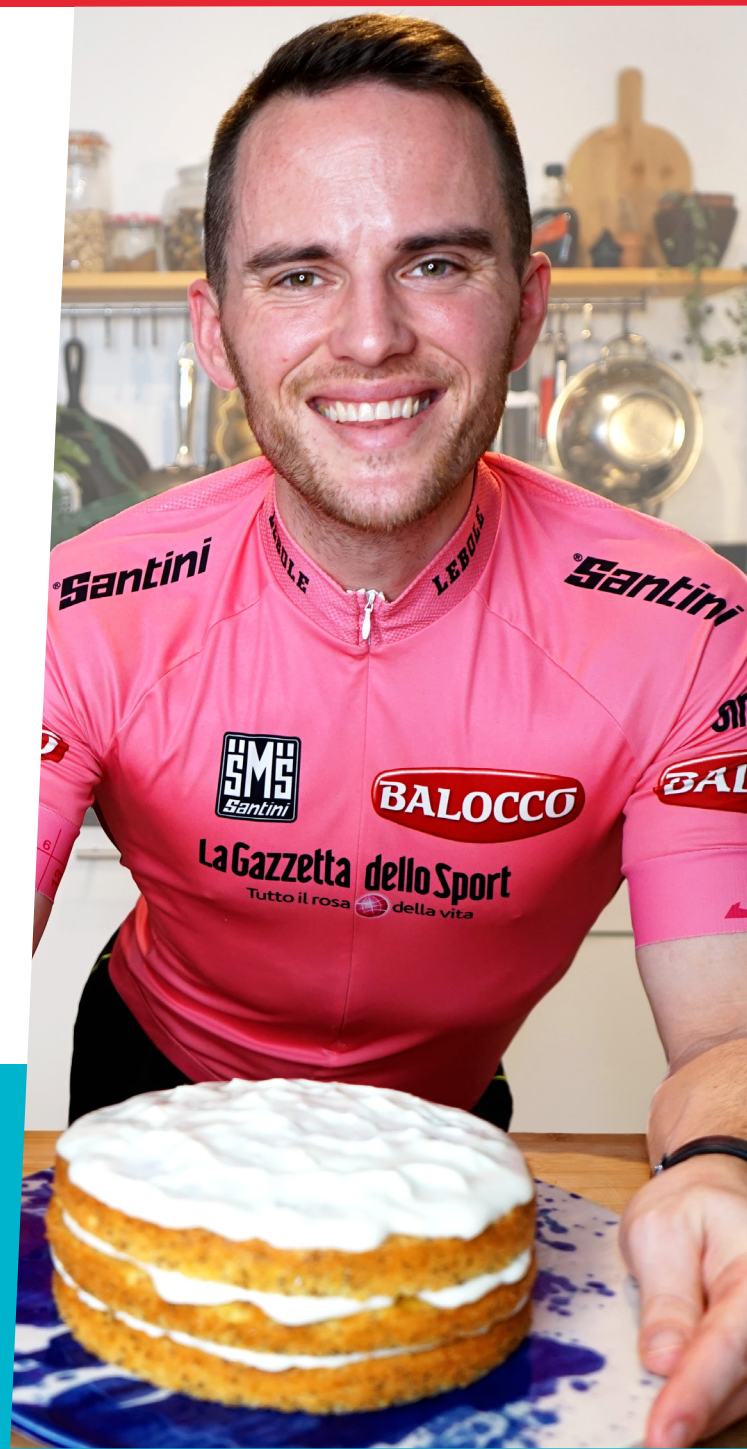


## INGREDIENTS

- 200g golden caster sugar
- 150ml vegetable oil
- 3 medium eggs
- 3 lemons
- 170g butternut squash
- 170g plain flour
- 2 tsp baking powder
- Pinch of salt
- 40g chia seeds
- 200g Greek yoghurt
- 100g icing sugar

## METHOD

- 1 Preheat oven to 160C (fan assisted).
- 2 Beat the sugar, oil, eggs and zest of 2 lemons.
- 3 Finely grate the butternut squash.
- 4 Add the squash, flour, baking powder, salt and chia seeds to the mix, and stir to fully combine.
- 5 Grease and line three 20cm round tins.
- 6 Divide between the mix between the tins and bake for 20 minutes.
- 7 Once baked, allow to cool for 5 minutes before turning out of the tins and cooling fully.
- 8 Gently mix the icing sugar and zest of the final lemon with the Greek yoghurt.
- 9 Sandwich the sponges together, top with the remaining icing and swirl with the back of a spoon.



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