

Lemon Curd & Mixed Berry Yoghurt Loaf

A moist, bakery-style loaf using an oil and yoghurt base, a custom flour blend, and a top-line lemon curd swirl technique.

Prep time: 20 mins | Bake time: 50 mins | Yield: 1 Loaf (21 x 11 cm pan)

INGREDIENTS

The Flour Blend & Dry Mix

- 160g plain flour
- 90g high-grade flour (plus 8g / 1 tbsp extra to coat the berries)
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 150g granulated sugar

The Wet Ingredients

- 2 large eggs (room temperature)
- 245g plain Greek yoghurt
- 60ml vegetable oil (or canola oil)
- 1 tsp vanilla extract

The Fruits & Swirls

- 150g mixed frozen berries (do not thaw)
- 100g lemon curd

INSTRUCTIONS

1. Preheat and Prep

Heat your oven to 160°C (fan-forced). Grease a 21 x 11 cm loaf pan and line it with baking paper, leaving an overhang on the sides for easy lifting.

2. Coat the Berries

In a small bowl, toss the 150g of frozen berries with the extra 8g (1 tablespoon) of high-grade flour until well coated. This stops the frozen berries from bleeding purple into your batter.

3. Mix Dry Ingredients

In a large bowl, thoroughly whisk together the 160g plain flour, 90g high-grade flour, baking powder, baking soda, salt, and 150g sugar.

4. Mix Wet Ingredients

In a separate bowl, whisk the eggs, 245g Greek yoghurt, 60ml vegetable oil, and vanilla extract together until completely smooth.

5. Combine Gently

Pour the wet ingredients into the dry flour blend. Using a spatula, fold the mixture together very gently just until the flour streaks disappear (about 10 to 12 turns). Do not over-mix, or the high-grade flour will make the loaf tough.

6. Fold the Berries

Add the flour-coated frozen berries to the thick batter. Give it 2 or 3 very gentle folds to distribute them evenly.

7. The Top-Line Curd Technique

Spoon all of the batter into your prepared loaf pan and smooth out the top. Spoon your 100g of lemon curd in a thick, straight line right down the center of the batter from end to end.

8. Bake

Bake at 160°C for exactly 50 minutes. The lemon curd line will naturally sink into the center of the cake as it rises around it.

9. Test and Cool

Insert a skewer into the cake part of the loaf (avoiding the curd pocket). It should come out clean. Let the loaf cool in the pan for 15 minutes, then lift it out using the paper handles to cool completely on a wire rack before slicing.