Weetabix Cake



**Ingredients:**

* 2 Weetabix
* 200ml Milk
* 100g sultanas
* 100g self-raising flour
* 1 tsp mixed spice
* 2 Eggs beaten

**Method:**

1. Preheat your oven to 180°C/fan 160°C/gas 4 and line a 450g loaf tin with non-stick baking paper.
2. Crush the Weetabix into a large bowl and pour in the milk. Leave for 2-3 minutes then mix with a fork.
3. Beat in all the remaining ingredients, spoon the mixture into the prepared loaf tin and bake for 1 hour.
4. Cool the cake on a wire rack, turn out, slice and enjoy.

Tips and suggestion:

Try adding crushed bananas to your cake mix.

Instead of sultanas, you can use other dry fruits such as apricots.

No loaf tin? No worries. You can use a small cake tin or a muffin tin to make individual Weetabix cakes.