**Bite-Sized Blackberry Brown Sugar Cakes**

Makes 24 cakes

* 120g low fat yogurt (or whole, don’t use non-fat)
* 2 eggs (medium)
* 70g light brown sugar
* 60ml olive oil
* 1/4 tsp vanilla
* 125 g self-rising flour
* 1 tsp baking powder
* 1 tbsp sugar
* 150 g blackberries
1. Preheat oven to 180°F.
2. Grease one 24-cup mini muffin tin well, or line the cups with mini muffin liners.
3. In a medium mixing bowl, combine the yogurt with the oil, eggs, sugar, and vanilla with a whisk
4. In a separate bowl, stir together the flour, baking powder.
5. Fold the dry ingredients gently into the wet ones.
6. Spoon the batter into the prepared pans, filling each cup about 3/4 of the way up.
7. Depending on the size of your blackberries, you may have to halve them to get 24 Stick a whole or halved blackberry into the centre of each cake.
8. Bake for 12-15 minutes, or until cakes are puffed and golden around the edges. A toothpick inserted into the cakes should come out clean.
9. Let cool 5 minutes in the pan, then use a butter knife or offset spatula to a rack or plate. Eat immediately, or at least soon-ish.