

Triple Berry Cream Cheese Bread

Soft, sweet and crumbly bread, I would eat this forever!

Ingredients

- 70g butter, softened
- 1/2 cup brown sugar
- 8 packets [Stevia White Powder](#)
- 90g cream cheese, softened
- 2 eggs
- 1 tsp strawberry essence
- 2 cups self-raising flour (SRF)
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/4 cup strawberry/berry yoghurt (I used [Ski D'Lite Wild Strawberry](#))
- 1/4 cup + 2 tbs buttermilk (or full cream milk w/ a tablespoon of lemon juice)
- 1 1/2 cups frozen berries (or regular berries, washed and thoroughly dried)

Instructions

1. Preheat oven to 160 degrees C. Grease all the tins of a mini bar-cake pan thoroughly.
2. Beat butter, sugars and cream cheese till light and fluffy.
3. Add in eggs one at a time, beating after each addition till combined.
4. Beat in the essence.
5. In a separate bowl, sift SRF, baking soda and salt.
6. Blend flour and butter mixture till just combined.
7. Add buttermilk and yoghurt, and stir till just mixed through, with a few remaining streaks of flour.
8. Gently mix in berries.
9. Spoon into prepared tins of pan and bake for 20-25 minutes (may take 30 minutes), or until a skewer inserted comes out clean.
10. Let sit for 20 minutes in tins, then gently prise out and let cool to room temperature (or devour immediately, your choice!)

Notes

The berries may get a little soggy, especially if frozen, so make sure it is surrounded by batter, or it may cause the cake to fall apart.

Adapted from: [Wee Eats](#)

<http://gobakeyourself.com/2014/05/30/trying-to-be-healthy-massive-giveaway/>