

# yoghurt cake recipe (by Alexis and Mickaël)



# At a glance

Serves: 6

Preparation Time: 15 minutes

Cooking time: 45 minutes

Total Time: 60 minutes

Oven Temperature: 200°C

# You will need

Ingredients recipe:

- 1 Plain yoghurt.
- 2 Flour pots.
- 2 Sugar pots.
- ½ Oil cans.
- 3 Eggs.
- ½ Baking powder.
- 1 Packet of vanilla sugar.



# Step 1

1) Pour your Natural yoghurt in a bowl. Then clean your pot of yoghurt , this one is now a measure .





# Step 2

2) At this stage you can preheat your oven: thermostat 6- 7 (200-220 °)

Mix everything with a whisk to obtain a smooth paste.



# Step 3

3) Grease your cake flat to pour your batter

Tip: you can use paper towel for example to grease your dish

Put your dish in the oven using protective gloves.

Cooking time: 30min

Tip: cover your cake if needed



# Step 4

4) After 30 minutes, remove your dish (still using your gloves!)  
Your yogurt cake is ready, you can now enjoy it. Enjoy your meal!

