

Yogurt Cake

Ingredients

For the dough

3 eggs
200g brown sugar
1 yogurt
80 g melted margarine (or melted butter)
200g flour
1/2 packet of yeast powder

For the perfume

Chocolat myrtille :

1 plaque de 100 g de chocolat
noir Poulain coupée en
morceaux (chocolate chips)
100 g de myrtilles surgelées
*Ce parfum va très bien pour des
muffins : il suffit de répartir la
pâte à gâteau dans 12
barquettes à muffins.*

Pomme cannelle

2 pommes épluchées et
coupées en morceaux
De la cannelle en poudre

Poire chocolat

2 poires épluchées et coupées en
morceaux
1 plaque de 100 g de chocolat
noir Poulain coupée en morceaux

Preparation

Beat the eggs with the sugar until they turn white.

Add the other ingredients in the order listed.

The flavoring ingredients should be added last, and should be mixed gently so as not to crush the fruit.

Prepare the mold: coat the inside with oil (we will use kitchen paper), then pour 2 to 3 tablespoons of powdered sugar and distribute the sugar over the entire surface by shaking the mold.

Bake in a hot oven (200°C = 400°F) for approximately 20 minutes. Or 27 minutes at 180°C.
Reminder: Thermal shock promotes the action of yeast. For an even more puffy cake, you can let the dough rest for 30 minutes in the fridge (optional).