

# *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).