

The yogurt cake

Ingredients

For the dough
3 eggs
200 g brown sugar
1 yogurt
80 g of melted margarine (or melted butter)
200 g of flour
1/2 powdered yeast sway

For 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 whiten.
Add the other ingredients in the order of the list.
The ingredients for the perfume should be added last, and it is necessary to mix gently so as
not to crush the fruits.

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

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