### 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

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| **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).