

Greek Yogurt Cake

Cuisine: **French**
Food category: **Pastry**



Author: **Chloé Lasseron**

Company: **Retigo**

Program steps

1

 Hot air

 100 %

 Termination by time

 01:00 hh:mm

 170 °C

 100 %



Ingredients - number of portions - 8		
Name	Value	Unit
butter soft	115	g
powdered sugar	200	g
All purpose flour	250	g
Lemon zest	24	g
baking soda	4	g
baking powder	3	g
salt	1	g
chicken eggs	2	pcs
greek yogurt	350	g

Nutrition and allergens	
Allergens: 3, 7, Gluten	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, Iron, K, Magnesium, Mg, Mn, Na, P, Phosphorus, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová, Niacin, Thiamin	
Nutritional value of one portion	Value
Energy	361.3 kJ
Carbohydrate	50.4 g
Fat	14.5 g
Protein	6.8 g
Water	4.1 g

Directions

In a bowl, mix the sugar with the lemon zest until the sugar takes on a pale yellow hue and releases an intense fragrance.

In the bowl of a stand mixer, mix the flour, baking soda, baking powder, flavored sugar, and salt. Knead briefly to blend.

Add the cold butter cut into cubes. Crumble the mixture until you obtain a granular and homogeneous texture.

Incorporate the eggs one by one, then the yogurt. Knead until obtaining a smooth and homogeneous dough.

Pour the batter into a previously buttered (and optionally floured to facilitate unmolding) mold. Bake until the cake is golden and a knife comes out clean.