

BIZCOCHO DE YOGUR



8 SERVINGS



PREP TIME:
15 MIN



COOK TIME:
40 MIN

INGREDIENTS

1 Natural Yoghurt
3 Large Eggs
1 Yoghurt Measure of Olive Oil
2 Yoghurt Measure of Caster Sugar
3 Yoghurt Measure Flour (Plain)
16g Baking Powder
1 lemon

1 tbsp Icing Sugar for Dusting

DIRECTIONS

- Add the 3 eggs into a large bowl and add the sugar (the 2 measures of the yoghurt cup). Beat well with a hand whisk until the mixture becomes fluffy and pale.
- Add the yoghurt and the measure of olive oil to the egg and sugar mixture. Continue whisking until everything is well blended.
- Add the grated lemon, sift in the flour and add the baking powder. Combine the flour gently.
- Pour the mixture into the mould
- Preheat the oven to 180°C for about 10 minutes. Place the cake tin in the oven and bake for 40 minutes.
- When the sponge cake is done, turn off the oven, take it out of the oven and leave it to cool.

