

Yogurt cake, candied ginger, vanilla whipped cream --copy

Recipe for 4



Description

Here is a recipe for a classic yogurt cake. Utterly delicious!

Note

If you want a slightly less dense version, add an egg to the recipe.

Ingredients

For the cake

- 100 Gr Plain yogurt 2%
- 3 Unit(s) Egg
- 200 Gr Sugar
- 100 Gr Canola oil
- 300 Gr Flour
- 2 Tbsp Baking powder
- 50 Gr Candied ginger

Vanilla whipped cream

- 250 Ml 35% whipping cream
- 25 Gr Icing sugar
- 1 Tbsp Vanilla extract

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

Preparation for the cake

Butter and sugar the cake mould.

In the indicated order, add all of the ingredients (other than baking powder) in a bowl and whisk together.

Add the baking powder and whisk it in. Fill the cake mold to 3/4 the height and then transfer to the

oven for roughly 35 minutes.

Vanilla whipped cream

In a cold bowl with the cold cream, add the icing sugar, vanilla extract and whip the cream. Once it reaches a nice texture, transfer to the fridge.

Bon appétit!