

Yogurt cake, red fruit coulis, vanilla whipped cream |

Recipe for 6 servings

Description

So easy, you can make it with your kids! A great cake recipe for the whole family.

Ingredients

Yogurt cake

- 80 Ml Plain greek yogurt 0%
- 1 Unit(s) Egg
- 150 Gr Sugar
- 80 Ml Canola oil
- 150 Gr Flour
- 2 Tsp Baking powder

Red berries coulis

- 0.25 Tray(s) Strawberry
- 0.50 Tray(s) Raspberries
- 50 Ml Water
- 2 Tbsp Icing sugar

vanilla whipped cream

- 150 Ml 35% whipping cream
- 25 Gr Icing sugar
- 2 Tsp Vanilla extract

Preparation

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

Yogurt cake

Butter and sprinkle the molds with sugar.

In the indicated order, combine all the ingredients (except the baking powder) and combine with a whisk. Add the baking powder last and combine gently.

Fill the molds to 3/4 of their height and transfer to the oven for roughly 35 minutes.

Red berries coulis

Blend the strawberries and raspberries in a blender with water and icing sugar.

Filter through conical strainer.

Keep few berries aside for decoration.

Vanilla whipped cream

Whip the cream with the icing sugar and vanilla with a good amount of energy. It will be easier if the bowl is cold as well.

Once the cream is sufficiently whipped, transfer to the fridge. When ready to serve, make nice quenelles.

Plating

Cut nice slices of the cake and lay them on their side on the plate.

Garnish with the whipped cream topped with few berries and the coulis.

Bon appétit!