Soft honey & yoghurt cake

Ingrédients

- 3 eggs
- 65g sugar
- 135g lavender honey (or any honey of your choice)
- 150g flour
- 8g baking powder
- 125g plain yogurt

Préparation

1. A new quick recipe, perfect for breakfast or a snack!

2. This yogurt and honey cake (lavender honey for me) is quick to prepare, very moist, and keeps for several days if well wrapped (in plastic wrap, as soon as it comes out of the oven).

3. You can bake it in a bundt cake pan like I did, or in a classic round or loaf pan!

4. Separate the egg whites from the yolks.

5. Beat the egg yolks with the sugar, then add the honey.

6. Next, fold in the sifted flour and baking powder, then add the plain yogurt.

7. Finally, whisk the egg whites until stiff and gently fold them into the mixture.

8. Pour the batter into a previously buttered pan (I added a few pine nuts beforehand); the pan should be filled to a maximum of ¾ as it will rise well during baking.

9. Bake in a preheated oven at 165°C for about 50 minutes (a knife tip should come out clean).

10. Let it cool, then turn it out onto a rack and enjoy!