

# Mini chocolate, pistachio & raspberry marble cakes

## Ingrédients

- 125g unsweetened plain yogurt
- 180g sugar
- 2 eggs
- 80g neutral oil
- 225g flour
- 6g baking powder
- 35g milk
- 25g milk
- 1 raspberry for each mini cake

## Préparation

1. It's here, back to school season has arrived!
2. And on this occasion (it's been a while), I had you vote on Instagram to create a back-to-school recipe together.
3. The final instructions were to make individual cakes (perfect for children's snacks!
4. ) with chocolate (both chips and melted in the batter), raspberries, and pistachio; here is the result: wonderfully flavored, chocolaty, fruity mini marble cakes that freeze very well if you want to prepare them in advance for snacks or breakfasts ;) And there's nothing stopping you from using frozen raspberries, so this recipe is doable in any season!
5. Ingredients: I used the pistachio paste from Koro: use code ILETAITUNGATEAU for a 5% discount on the entire site (non-affiliated).
6. I used the Caraïbes chocolate and chocolate chips from Valrhona: use code ILETAITUNGATEAU for a 20% discount on the entire site (affiliated).
7. Mix the yogurt with the sugar, then add the eggs one at a time, mixing after each addition.
8. Next, incorporate the oil, then the flour and baking powder.
9. Divide the batter (about ) into three equal parts.
10. To the first, add the pistachio paste and milk.
11. To the second, add the raspberries, roughly mashed with a fork, and mix.
12. To the last, add the melted chocolate and milk.
13. In your small molds, pour a bit of pistachio batter, then some chocolate chips, the chocolate batter, the raspberry batter, and finally top with a halved raspberry and a few more chocolate chips.
14. Bake in a preheated oven at 170°C for 20 to 25 minutes (check doneness with a knife tip).
15. Let cool before removing from the mold and enjoy!