

Vanilla & olive oil yogurt cake

Ingrédients

- 1 plain yogurt
- 2 pots of sugar
- 2 eggs
- 3 pots of flour T45
- 1 teaspoon baking powder
- 1 to 2 vanilla beans

Préparation

1. I imagine that each one of you already has his or her favorite yogurt cake recipe, probably a recipe from grandma or something else.
2. I'm still giving you my version today, flavoured here with vanilla and olive oil.
3. A super good cake, but also super fast and easy to prepare !
4. I had the chance to use here the Norohy / Valrhona brand Tahitian vanilla : I used one bean, it was really big and filled, so depending on the vanilla you use you can easily put two beans, your cake will taste even better !
5. For the olive oil, I advise you to use a good quality oil with a lot of taste otherwise you won't feel at all its perfume after cooking.
6. You can of course flavor your cake to whatever you want (plain, chocolate chips, tonka bean.
7.), or replace the olive oil by the same amount of melted butter or neutral oil.
8. Finally, as often, the unit of measurement here is the yogurt pot used, for me it was a pot for a 18cm diameter mould.
9. Enough talk, here is the recipe !
10. Prep time : 10 minutes + 35 to 40 minutes cooking For an 18cm diameter cake | 6-8 servings : Ingredients : 1 plain yogurt 2 pots of sugar 2 eggs 3/4 pot of olive oil 3 pots of flour T45 1 teaspoon baking powder 1 to 2 vanilla beans Recipe : Mix the yoghurt with the sugar and vanilla seeds.
11. Add the eggs, then the oil.
12. Incorporate the sifted flour and baking powder.
13. Pour into the mould and bake in the preheated oven at 180°C for 35-40 minutes.
14. Let it cool for a few minutes, then unmould your cake and enjoy !