

Yogurt Cake with Blueberry

This is a recipe for a cake mainly made with yogurt and heavy cream. The cake is light, moist and loaded with fresh blueberries.



When I saw this cake on Ann's blog (Annco Journal) I told myself that I had to try it...somehow my blueberries sank and did not turn out as pretty as Ann's cake, but tasted

delicious...this cake is light and fluffy and it will be a great addition to your Labor Day celebration.

This is such a simple recipe for such a great cake. I made two small ones and a few changes on the original recipe.

Ingredients:

- 3 eggs, separated
- 120 g Greek yogurt, room temperature
- 20 g heavy cream
- 35 g butter, melted
- $\frac{1}{2}$ tablespoon Lemon juice
- 30 g cake flour
- 15 g corn flour
- 50 g sugar
- Approximately 6 oz blueberries





Method:

Prepare a 6 and a 4 inch round pan, but lining it with parchment paper

In a small bowl, sift together the cake flour and the corn flour and set aside.

Mix the Greek yogurt, butter together and lemon juice together until smooth. Add in the heavy cream and egg yolks, blend well.

In the bowl of a stand mixer or in a medium bowl using a hand mixer, beat the egg whites until foamy. With the mixer running, slowly rain in the sugar in 3 batches. Continue to beat the whites until stiff peaks form when the beater is lifted.

Fold the beaten whites into the rest of the batter by gently spoon one-third at the time. Fold in the white slowly and

carefully using a spatula. Be very gentle as you fold in the whites so you not deflate them.

Pour gently half of the batter into a cake pans and place some blueberries on it then pour the remaining batter over it. Place some more blueberries on top of the batter.

Bake the cake in water-bath in a preheated oven at 325F for approximately 30 minutes and a toothpick inserted into the comes out clean.

Leave the cake in the pan to cool before removing. Serve it cold.





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For all my friends living is US...



Curiosity Corner

Did you know that blueberries are loaded of antioxidant? Apparently there are studies claiming that consumption of blueberries might improve cognitive functions.

Thank you for visiting Color Your Recipes...have a colorful week!