



CLONAKILTY FRENCH YOGURT CAKE



By Irish Yogurts Clonakilty

French Yogurt Cake

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Category: Dessert

Method

- Centre oven rack & preheat the oven to 175°C
- Whisk together the flours, baking powder and salt in a large bowl
- Put the sugar in a medium bowl with the zest and rub with your fingertips until sugar is moist and aromatic
- Add the [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#), and eggs. Whisk until blended, then add the oil and whisk until emulsified
- Pour the wet ingredients over the flour mixture and fold with a spatula or wooden spoon until no flour is visible
- Scrape the batter into the pan and bake for 50-55 minutes, or until cake is golden brown and beginning to pull away from the sides of the pan
- Transfer pan to rack and cool for 5 minutes. Run a blunt knife around the edges before unmolding onto a rack to cool

Ingredients

- 1 tbsp softened butter for the pan
- 1 cup (130g) all-purpose flour
- 1/2 cup (60g) almond flour
- 2 tsp baking powder
- 1 tbsp lemon zest
- 1/2 tsp salt

✓ HIGH IN PROTEIN ✓ SOURCE OF CALCIUM



CLONAKILTY

- 1/2 cup of Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt
- 3 large eggs
- 1/2 cup neutral vegetable oil

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