2025/11/30 20:13 1/2 Blueberry Yoghurt Cake

## **Blueberry Yoghurt Cake**



Prep time: 20 min. Baking time: 1 hr. Portions: 15 Equipment: loaf pan 2l volume, mixer or kitchen machine

## Ingredients:

```
180 g room temperature butter
170 g sugar
2 tsp vanilla sugar or 1 tsp vanilla extract
4 eggs
150 g greek yoghurt
280 g flour + 0.5 packet baking powder or self rising flour
ca. 300 g blueberries
```

## Instructions:

- 1. Pre-heat oven to 180C (160C fan). Check blueberries and wash them. Butter the loaf pan and add some flour.
- 2. Mix butter, sugar, and vanilla sugar/extract until foamy/fluffy.
- 3. Add the eggs one by one, mix with each egg for 1-2 minutes.
- 4. Add yoghurt and mix well with other ingredients.
- 5. Add flour and baking powder/self rising flour and mix to smooth dough.
- 6. Add the blueberries under the dough.
- 7. Add the dough to 2I loaf pan and bake for about 1 hour on 180C (160C fan) until a skewer comes out clean of dough. When using 2lb/1I loaf pan, reduce baking time to 45 minutes. Cool in the tin for 10 minutes then cool on a wire rack another 15 minutes.

Tip: can be frozen for a month.

https://www.waseigenes.com/2020/06/16/rezept-schneller-blaubeer-joghurt-kuchen/

From:

http://wuff.dyndns.org/ - Wulf's Various Things

Permanent link:

http://wuff.dyndns.org/doku.php?id=recipes:blueberry-yoghurt-cake&rev=1629906959

Last update: 2023/05/29 11:53



http://wuff.dyndns.org/ Printed on 2025/11/30 20:13