

Blueberry Yoghurt Cake

Prep time: 20 min. Baking time: 1 hr. Portions: 15 Equipment: Box form 30 cm length / 2 liter 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. 380 g blueberries

Instructions:

1. Pre-heat oven top/bottom heat to 180C - reduce for fan assisted ovens. Check blueberries and wash them. Butter the box form and add some flour.
2. Mix butter, sugar, and vanilla sugar/extract until foamy.
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 the box form and bake for about 1 hour on 180C top/bottom heat (reduce for fan oven). Test with a wooden stick/skewer if ready (if dough is on stick/skewer bake longer).

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

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