

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 2l loaf pan and bake for about 1 hour on 180C (160C fan) until a skewer comes out clean of dough. When using 2lb/1l 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/>

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