

# YOGHURT CAKE



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**Preparation :** 5 min - **Resting :** - - **Cooking :** 25 min - **Equipment :** -

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**Ingredients :** 4

- 1 pot (5 fl oz) yoghurt - 3 pots plain flour - 2 eggs - 1 tsp orange juice - 1 pot caster sugar - 30 g (1 1/2 oz) softened butter - 1 tsp baking powder - 1 pinch of salt

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1. Pre-heat the oven to 180°C/355°F (gas mark 4). In the main bowl, fitted with the main blade and the Blendermix attachment, place the butter, eggs, yoghurt and sugar (use the empty yoghurt pot to measure out the dry ingredients). Blend for one minute.

2. Add the flour, baking powder, orange juice and salt. Blend for a further minute.

3. Butter a sandwich tin. Tip in the cake mix, smooth the surface with the spatula and bake in the oven for 20 minutes. Leave to cool before serving. For the icing :

4. In the bowl fitted with the metal blade, add the sugar and egg white.

5. Turn 40 seconds.

6. Spread frosting on cooled cake.