YOGHURT CAKE

Basic level

TOP CAKE	1.000g	TOP CAKEg 1.000 Whole eggs g 400 Seed oil g 400-450 Natural or fruit yoghurt g 400 METHOD: mix the TOP CAKE, eggs and oil in a mixer equipped with paddle attachment at low speed for 4 minutes, taking care not to whip the mixture. Delicately incorporate the yoghurt and place the mixture in suitable buttered and floured moulds. Bake at 180-190°C for 45-50 minutes. Leave to cool and decorate with BIANCANEVE PLUS.
eggs	400g	
seed oil	400-450g	
	400g	

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