

Greek yogurt cake

Cuisine: **French**
Food category: **Pastry**




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Company: **Retigo**





Program steps


1


 Hot air


 100 %

 Termination by time

 01:00 hh:mm

 170 °C

 100 %



Ingredients - number of portions - 8

Name	Value	Unit
butter soft	115	g
powdered sugar	200	g
All purpose flour	250	g
Lemon zest	24	g
baking soda	4	g
baking powder	3	g
salt	1	g
chicken eggs	2	pcs
greek yogurt	350	g

Nutrition and allergens

Allergens: 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	245.9 kJ
Carbohydrate	26.1 g
Fat	14.1 g
Protein	3.6 g
Water	0 g

Directions

In a bowl, combine the sugar and lemon zest until the sugar turns a pale yellow and releases a strong aroma.

In the bowl of a stand mixer, combine the flour, baking soda, yeast, flavored sugar, and salt. Knead briefly to combine.

Add the cold butter cut into cubes. Rub the mixture until it resembles coarse breadcrumbs.

granular and homogeneous texture.

Incorporate the eggs one at a time, then the yogurt. Knead until you obtain a smooth and homogeneous dough.