

Greek yogurt cake

Cuisine: French

Food category: Pastry



Author: Chloé Lasseron

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.