

Easy yogurt cake

A fast and easy Yogurt Cake. Delicious plain or served with fruit.

Prep Time	Cook Time	Total Time
10 mins	40 mins	50 mins



4.42 from 220 votes

Course: Breakfast, Desserts, Snack Cuisine: Italian

Servings: 10 people Calories: 310kcal Author: [Rosemary Molloy](#)

Ingredients

- 1 cup any flavour yogurt** (I find flavoured regular natural yogurt to be the best / room temperature) (250 grams)
- 3 large eggs (room temperature)
- 1/2 cup vegetable oil (112 grams)
- 3/4 cup sugar (154.50 grams)
- 1 1/2 cups all purpose flour (225 grams)
- 1 1/2 teaspoons baking powder
- powdered sugar

BLUEBERRY SAUCE

- 1 cup blueberries
- 1/3 cup sugar
- 1/2 tablespoon cornstarch
- 2 tablespoons water
- 1/2 tablespoon lemon juice

Instructions

1. Heat oven to 350 degrees (180° celcius). Grease an 8 inch cake pan.
2. In a medium bowl, using a hand mixer on medium speed, lightly beat eggs (approximately 30 seconds) add oil, sugar and yogurt, beat for 1 minute until smooth, add flour and baking powder and beat until well combined approximately another minute. Pour into greased cake pan and bake 35-40 minutes or until tested done (when toothpick or knife inserted in cake comes out clean). When cool, sprinkle with powdered sugar if desired.

**I find flavoured regular yogurt to be the best, in the video I used Strawberry.

** Depending on the flavour you can always top with this Blueberry Sauce.

BLUEBERRY SAUCE

1. In a medium pot mix together berries, sugar, cornstarch, water and lemon juice, bring to a boil then lower heat and simmer until desired thickness. Pour into a bowl, let cool completely and or refrigerate.

Notes

For room temperature ingredients be sure to remove from the fridge about 45 minutes before using.

Nutrition

Calories: 310kcal | Carbohydrates: 45g | Protein: 4g | Fat: 13g | Saturated Fat: 9g | Cholesterol: 52mg | Sodium: 32mg | Potassium: 208mg | Sugar: 29g | Vitamin A: 105IU | Vitamin C: 1.8mg | Calcium: 92mg | Iron: 1.2mg

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