



YOGURT SPONGE

Confectionery

INGREDIENTS

WE ARE GOING TO USE THE MEASUREMENT OF A YOGURT CONTAINER
(NORMALLY IT HAS 125 G.)

- 1 yogurt measure of olive oil
- 1 yogurt measure (in this case, natural yogurt)
- 2 yogurt measures of white sugar
- 3 yogurt measures of wheat flour (or corn flour)
- 3 medium eggs
- 1 sachet of baking powder (16 g)
- 1 pinch of salt
- A little butter and a pinch of flour, for the cake base



INTERESTING TIPS

- To give your cake a special flavor, it's best to use lemon yogurt.
- You can also add lemon zest for extra flavor.
- If you want a taller, fluffier cake, just beat the 3 egg whites.
- To make it lighter and suitable for celiacs, we can replace the wheat flour with fine corn flour, also known as cornstarch.

PROCEDURE

PREPARING THE SPONGE

1. We add the yogurt to a large bowl and wash the container the yogurt comes in.
2. We preheat the oven to 200° C and grease the mold we are going to use with butter.
3. Sprinkle with a pinch of flour and remove the excess. Set aside.
4. Beat the eggs. When they begin to turn white, add a pinch of salt. Measure the sugar and beat again. The base is ready. Add the olive oil and baking powder to the bowl, and measure the flour again with the small glass.
5. Place everything in the bowl and beat with a whisk (manual or electric). The mixture should be smooth and even.



BAKING THE SPONGE

1. We pour the mixture into the mold.
2. Bake for 30 to 35 minutes. Place it on the middle tray with heat from above and below, without fan, at 180°C.
3. Finally, pierce it with the tip of a knife. If it comes out clean when you insert it into the center of the cake, it's done.



FINAL PRESENTATION

1. Let the cake cool slightly in the pan. Then, remove it from the pan by running a knife upside down along the edges.
2. We let it finish cooling on a wire rack to prevent moisture buildup. Ready to eat.

