



Long Livo

Creamy Yogurt Cake – 3 Ingredients

5 min

Prep time

40 min

Cook time

45 min

Total time

8

Servings

Easy

Difficulty

Mediterranean

Cuisine

Ingredients

Main Ingredients

- ☐ 1 cup (240g) plain whole milk yogurt (Greek yogurt works too, but may need slightly more sugar)
- ☐ 4 large eggs
- ☐ 1 cup (200g) granulated sugar

Instructions

- 1 First things first, let's get the oven warming up to 350°F (175°C). I like to grease and flour my 9-inch round cake pan, and honestly, I always line the bottom with a circle of parchment paper just for that extra bit of insurance so nothing sticks.
- 2 Grab a large mixing bowl and combine your 1 cup (240g) plain whole milk yogurt (Greek yogurt works too, but may need slightly more sugar) and 1 cup (200g) granulated sugar. Use an electric mixer on medium speed until they're well combined. Don't worry if you still see a few little sugar granules—that's just fine.
- 3 Now, add those 4 large eggs one by one. I make sure to beat well after each egg, and I always use a spatula to scrape down the sides of the bowl. It just ensures everything is nice and evenly incorporated.
- 4 Keep beating the mixture on medium-high speed for about 2-3 minutes. You're looking for it to become light, airy, and a bit pale. This part is so important, yeah, it's what makes the cake fluffy.
- 5 Gently pour your batter into the prepared cake pan and spread it out evenly. It looks so simple, but it's lovely.
- 6 Bake it for 35-40 minutes. I check it with a toothpick in the center; if it comes out clean, it's done. The top should be a pretty golden brown and spring back just a little when you touch it.
- 7 Let the cake rest in the pan for 10-15 minutes. Then, carefully invert it onto a wire rack to cool completely. Patience is key here.
- 8 Once it's completely cool, you can finally slice it up and serve it to your favorite people.

Nutrition per serving

245 kcal

Calories

8 g

Protein

28 g

Carbs

11 g

Fat

Tips & notes

- Room temperature eggs make a big difference in the texture.
- Parchment paper is a lifesaver for easy removal.
- Greek yogurt adds a lovely tang but might need a pinch more sugar.