

Choco Fever Dream

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	8 g	28 g	11 g
Calories	Protein	Carbs	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.