

YOGHURT CAKE

- 400 g natural yoghurt
- 80 g sugar
- 3 big eggs
- 30 g Lutkala Pure
- lemon zest



Beat egg whites to stiff foam, adding sugar in batches. Add to the remaining mixed ingredients. Pour into a springform cake tin (fi 20–22 cm). Bake for 40–50 minutes at 180°. The given amount is enough to obtain two springform cake tins.

