



## Yogurt Bundt Cake with Coulis



### PREP TIME

10 minutes

### COOKING TIME

35-40 minutes

### SERVES

6 people

### INGREDIENTS

- 250g (2 cups) all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 4 eggs
- 200g (1 cup) granulated sugar
- 240g (1 cup) plain yogurt
- 120ml (1/2 cup) vegetable oil
- 1 tsp vanilla extract

### STEPS

- 1.** Preheat the oven to 350°F (175°C).
- 2.** In a mixing bowl, whisk together the flour, baking powder, and salt.
- 3.** In another bowl, beat the eggs and granulated sugar with an electric mixer until light and fluffy.
- 4.** Add the plain yogurt, vegetable oil, and vanilla extract to the egg mixture, and mix well.
- 5.** Gradually add the dry ingredients to the wet ingredients and mix until fully combined.
- 6.** Pour the batter into the Ekau SmartFlex Bundt mould.
- 7.** Bake for 35-40 minutes or until a toothpick inserted in the center comes out clean.
- 8.** Let the cake cool in the mold for 10 minutes.

### TIPS

- Serve with a raspberry coulis or fresh fruit on top.

### THE TOOLS WE USED



Bundt Cake pan  
SMARTFLEX  
Silicone bakeware

#### Others:

- Mixing bowl
- Measuring cups & spoons
- Whisk
- Spatula
- Electric mixer

