



# French Cuisine


MADE SIMPLE

## French Raspberry Yogurt Cake

*Gâteau au yaourt et aux framboises*

 8 people

 10 mins prep time

 60 mins total time

 Easy

### INGREDIENTS

#### Bowl 1

- 4 eggs (separated egg yolks from egg whites)
- 2+ cups (220 g) frozen or fresh raspberries
- -1/2 cup (90 g) white sugar
- optional: powdered sugar
- 2 1/4 cups (500 g) sugar-free full fat Greek yogurt (fromage blanc)
- 1 tbsp vanilla extract
- 3/4 cup (80 g) maizina (corn flour) or white flour



## DIRECTIONS

1. Preheat the oven to 320 °F (160 °C).
2. In two separate bowls, separate the egg whites from the yoke of the eggs.  
  
When separating, be sure to have no yoke in the bowl where the egg whites are placed.
3. Bowl 1: Whisk strong the egg yolks, sugar, yogurt and vanilla together.
4. Add the flour to the Bowl 1 and whisk again.
5. Bowl 2: With an electric beater, make whipped “snow eggs” with the egg whites. To do this, beat the egg whites on high for about 5 minutes until they are super fluffy and white. The tips of the egg whites should come to a tip (like a mini-mountain crest) when pulling the egg whites up with the electric beater off.
6. With a spatula add Bowl 2 (snow eggs) to Bowl 1 (the batter) little by little by delicately folding in the snow eggs until the batter is homogenized.
7. Keeping a few raspberries aside for the garnish at the end, gently fold the remaining raspberries into the batter.
8. In a well-greased baking mold (a round silicone mold is best), add the batter to the mold, lightly flattening the top of the batter.
9. Bake for 40-50 mins or until a knife comes out clean. The larger the mold, the faster the cooking time.
10. Once baked, remove the cake from the oven and let it cool down for at least an hour.



11. Final presentation:

Option 1: the cake can be eaten directly from the mold.

Option 2: Take a knife and slowly go around the rim of the cake detaching it from the side of the mold. Place a large plate on the top of the cake, and using two hands, slowly flip the cake upside down so that the top of the cake is sitting on the plate. Place the plate on the table and slowly remove the mold from the cake. The cake should now be completely upside down.

12. Sprinkle the cake with the remaining raspberries and some powdered sugar.

13. Serve cold with fresh raspberries.

14. This cake conserves for a maximum of 3-4 days in the refrigerator.

*Bon Appetit!*  
*Emilie Anne* 

