

Apricot yoghurt cake with the thermomix

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5 min	5 min 30 min	5 min 30 min 35 min	5 min 30 min 35 min 3/10
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210G of sugar
130g of flour
45G oil
3 eggs
1 yogurt apricot flavor
1 sachet of vanilla sugar
1/2 teaspoon baking powder

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To prepare a delicious Thermomix apricot yogurt cake recipe with TM31, TM5, or TM6 :

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Preheat the oven to 200°C.

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Put all the ingredients in the Thermomix bowl.

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Set for 30 seconds at speed 3.

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Flour the cake mold.

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Pour the batter into the silicone mold like a cake mold or loaf pan.

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Bake for 30 minutes. To check if it's cooked, insert the tip of a knife. It should come out without any batter on it.

Enjoy a delicious and moist yogurt cake with Thermomix

You can replace the apricot yogurt with another flavor: strawberry yogurt, banana yogurt, raspberry yogurt, for example

You will savor this quick Thermomix recipe. Yum ;)