

# French cake with the thermomix

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200G of flour  
150G of sugar  
100G of butter  
4 eggs  
2 tea spoon of orange flower  
1 packet of dry yeast

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To cook this foolproof recipe for moist Thermomix cake :

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Preheat oven to 180 ° C.

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Place all ingredients in the bowl of the Thermomix and set 45 seconds on speed 4.

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Butter the cake pan and pour batter.

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Bake 40 minutes.

Allow to cool slightly and enjoy this simple and quick Thermomix cake recipe. Yum ;)