



Fruity summer cake with berries

A wonderful treat in summer! Reduced in sugar and with fresh fruit, this cake will give you a real summer feeling.

Zutaten

1 Portionen

300 g mixed summer fruit & berries
270 g Flour
2 TL Baking powder
0.5 TL Baking soda
100 g Almonds, ground
3 Eggs (size M)
215 g Greek yogurt
110 ml Milk
55 g Sugar
50 g Byodo Baking Oil Classic
1 Pinch Byodo sea salt
Powdered sugar for dusting
Fruit & berries to decorate

Zubereitung

Preheat the oven to 180°C top/bottom heat. Grease a 25 cm loaf tin and line with baking paper. Clean the fruit and cut into small pieces if necessary.

Mix the flour with the baking powder, baking soda and almonds. Separate the eggs and whisk the egg yolks together with the yoghurt, milk, sugar and baking oil in a bowl. Beat the egg whites with a pinch of salt until stiff.

Add the liquid ingredients to the flour and stir in briefly. Then fold in the egg whites in two or three stages. Dust the berries with a little flour and carefully mix into the batter. The flour prevents the fruit from sinking during baking.

Pour the dough into the prepared baking tin and bake in the middle shelf of the oven for approx. 50 to 60 minutes (test with a skewer). Cover with baking paper towards the end if necessary.

After baking, leave to rest briefly in the tin and then remove. Before serving, dust with powdered sugar and garnish with fruit and berries.