

Yoghurt gugelhupf with berries

By Miele

30 minutes

Prep time

50-60 minutes

Cooking time

8-12 servings

Serves

INGREDIENTS

100g Biscuit crumbs to line the tin
4 large eggs, separated
250g store-bought or home-made Greek yoghurt
240ml oil
Pulp from 1 vanilla pod
1 teaspoon each of grated orange and lemon zest
200g sugar
230g self-raising flour
Salt
400g frozen mixed berries

METHOD

1. Preheat the oven on conventional at 160°C with the rack on shelf position 2.
2. Grease a 22cm gugelhupf tin and sprinkle the crumbs in and shake to coat the sides and base. Tip out excess.
3. Beat the egg yolks, yoghurt, oil, vanilla and zests with half the sugar in a bowl until foamy
4. Fold in the sifted flour.
5. Whisk the egg whites until stiff with a pinch of salt. Gradually beat in the sugar. Fold into the yoghurt batter.
6. Stir in the frozen raspberries.
7. Spoon into the tin and place in oven. Bake for 50-60 minutes.
8. Allow to cool slightly in the tin, turn out and cool completely on a cake rack.