Yoghurt Cake with Fruit and Peach Jelly

czas przygotowania: **60 min**

poziom trudności: **trudny**



A deliciously moist, two-tone yoghurt cake combining delicate vanilla and rich chocolate flavours. Made with Gellwe Pudding Mixes, this soft, fluffy cake is topped with juicy apricots or peaches and a refreshing layer of peach jelly. A colourful, fruity dessert that's perfect for family gatherings, afternoon tea or a sweet summer treat.

Składniki

For the yoghurt cake (20 × 20 cm tin):

- Large eggs – 3
- Sugar – ⊠ cup
- Plain flour – 200 g
- Gellwe Baking Powder – 2 tsp
- Natural yoghurt – 200 g
- Butter – 100 g
- Gellwe Cream Flavour Pudding Mix – 1 sachet
- Gellwe Chocolate Flavour Pudding Mix – 1 sachet

For the fruit and jelly topping:

- Apricots or peaches – 500 g
- Gellwe Peach Flavour Jelly – 1 sachet

Sposób przygotowania