Yoghurt Cake with Strawberries and Crumble Topping

czas przygotowania: **50 min**

poziom trudności: **średni**



A deliciously soft and moist yoghurt cake topped with juicy fresh strawberries and a buttery crumble topping. Made with natural yoghurt and Gellwe Vanilla Sugar, this easy homemade cake combines a light, fluffy sponge with sweet summer fruit and a golden, crunchy finish. Perfect for afternoon tea, family gatherings or enjoying with a cup of coffee.

Składniki

For the yoghurt cake:

- Plain flour – 300 g
- Large eggs – 2
- Sugar – 100 g
- Gellwe Vanilla Sugar – 1 pack
- Baking soda – ½ tsp
- Vegetable oil – 60 ml
- Natural yoghurt – 250 ml

For the crumble topping:

- Plain flour – 120 g
- Butter – 80 g
- Sugar – 2 tbsp

Additionally:

- Fresh strawberries – 300 g

Sposób przygotowania