



GREEK YOGHURT CAKE WITH CHERRIES

Ingredients:

150 gr pitted cherries
125 gr butter (at room temperature)
160 gr granulated sugar
2 eggs
125 gr Greek yogurt
220 gr self rising flour
YAKINIKU Japanese Smoked Salt
fresh oregano
honey

Supplies:

pro set
luxury leather gloves
cast iron pan

Kamado set up:

Indirect heat

Meanwhile, line your cast iron pan with a layer of baking paper. Next, mix the butter with the sugar until light and creamy. Mix in the eggs one by one so that the eggs are well incorporated into the butter.

Now mix in the yogurt with the self-rising baking flour and a pinch of Japanese Smoked Salt.

Transfer the obtained batter to a cast iron pan. Then press the cherries into the batter and sprinkle with 2 tablespoons of sugar. Bake the yoghurt cake for about 45 minutes in the Kamado.

Then remove the cake from the Kamado using the luxury leather gloves. Let the cake cool down first and then cut it into points. Finally, serve with a spoonful of Greek yogurt, drizzle with some honey and top with a little fresh oregano.

DID YOU KNOW?

Greek yogurt is a yogurt that has been filtered so that it contains less moisture and lactose. You can compare this type of yogurt to cottage cheese. Because of the filtering, Greek yogurt is not only thicker than regular yogurt, but it also contains more protein. Greek yogurt is ideal for baking because it contains less moisture and more fat.