

## Fluffy Yogurt Cake GF

4 large eggs, separated

1/2 cup (100 grams) sugar + **2 tablespoons sugar**

3 tbsp cornstarch

1 1/4 cups (300 grams) full fat 10% plain Greek yoghurt

1 cup (227 grams) lemon yogurt

1/4 teaspoon salt

### Directions

Preheat the oven to 350 F - 180 C.

Prepare a 10 inch or 25 cm round pan by greasing well. Set aside.

Beat the egg whites with the two tablespoons of sugar until soft peaks form and set aside in separate bowl.

In original bowl, combine the egg yolks and 1/2 cup sugar and beat on a medium-high speed until the mixture is light yellow and increases in volume in bowl.

Add the cornstarch, Greek style yogurt, lemon yogurt, and salt and beat until smooth.

With a light hand fold in the whipped egg whites into the egg yolk mixture with a spatula or whisk till combined but don't deflate the whites too much.

Pour into the prepared pan and smooth the top

Bake the cake about 30 minutes or till top is a beautiful golden brown.

The cake will puff up in the oven and when you remove it, it will fall (don't worry, it's supposed to).

Let the cake cool completely and cover without letting cover touch top of cake (it will pull off the browned top) so place toothpicks in cake in 3 spots and gently place parchment paper on top loosely and place in refrigerator for at least 2 hours before serving. If you wish to remove the cake from the pan only do so after really cold.