

Mini Mojito Cakes



 For 8 mini cakes

Ingredients

125 gr of flour "00"
85 g sugar cane
60 gr of butter softened at room temperature
1 egg
125 ml of white yogurt
2 tablespoons lime juice
1 tablespoon rum
a handful of mint leaves
5 g of yeast cake
mint leaves and icing sugar for garnish

Method

Butter the molds for the mini cakes. Wash, dry and chop the mint leaves. In a bowl beat the egg with sugar and softened butter. Add the flour and baking powder sifted and all the ingredients: yogurt, lime juice, rum and chopped mint leaves. Fill the molds in half and bake in preheated oven at 180 degrees for 40 minutes. Take out of the oven, remove from molds and cool completely. Dust with icing sugar and decorate with mint leaves to taste.