

# Raspberries, buckwheat & yogurt Cake



🍴 For 30 cm diameter baking tin

## Ingredients

125 g of buckwheat flour  
125 g of wheat flour "00"  
150 g of sugar  
150 g plain compact yogurt  
80 g of butter  
2 eggs  
50 g of milk  
2 g of salt  
6 g of baking powder  
160 g of raspberries

## Method

Beat eggs with sugar until a smooth cream and frothy, add the butter at room temperature, the yogurt and continue to beat. Add the two flours, salt and beat until the mixture becomes smooth, dissolve yeast in milk and add to mixture continuing to whisk. Grease a pie pan and pour the mixture, evenly distribute the raspberries on the cake, pressing them a bit with fingers. Bake in preheated oven at 180°C for 35-40 minutes, then remove from the oven and let cool on a grid before serving.