

SUSANNA'S YOGURT CAKE

Ingredients for 12 people

<i>a jar of white whole yogurt (125 ml)</i>	<i>70</i>
<i>a jar of sugar (use the same jar of the yogurt)</i>	<i>400</i>
<i>3 jars of flour</i>	<i>150</i>
<i>2 whole eggs</i>	<i>150</i>
<i>a jar of olive oil</i>	<i>400</i>
<i>lemon rind</i>	
<i>a sachet of vanillin</i>	
<i>a sachet of yeast</i>	
<i>100 grams of chocolate chips</i>	<i>540</i>
<i>total calories (about)</i>	<i>2200</i>

Preparation

Preheat the oven (best if windy) at 170 °C.

Mix all the ingredients (with an electric mixer or by yourself). Add the chocolate chips and hold a spoon of them aside.

Greased and floured the pan (24 cm).

Lay the dough down evenly; sprinkle it with a spoon of sugar and with the remained chocolate chips.

Bake it for 30 - 40 minutes. Keep an eye on the baking with the typical toothpick and try not to burn it all!

