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PREP: 10
COOK: 20
SERVES: 6

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Air Fryer Yoghurt Cake

High in protein, gluten-free, low-cost and incredibly easy — this Air Fryer Yoghurt Cake ticks all the boxes. Made with just four wholesome ingredients, this light, custard-like cake is creamy, subtly sweet, and perfectly set thanks to the magic of your Air Fryer. There's no fuss, and no oven needed—just mix, cook, chill, and enjoy.

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Ingredients

1 3/4 cups full-fat sweetened Greek yoghurt*

2 tsp Queen Organic Vanilla Bean Paste

4 eggs

1/4 cup (32g) cornflour

80g fresh berries, to serve (optional)

*There is no sugar in this cake other than the sweetened yoghurt so ensure you do not use a plain Greek yoghurt or the cake will not be sweet enough.

Method

STEP 1

Line a 15cm cake tin with baking paper (ensuring it fits in your Air Fryer first).

STEP 2

In a large mixing bowl combine the yoghurt and the vanilla bean paste and stir to combine, add each egg one at a time, whisking between each addition until incorporated and the batter is smooth. Sift in 1/3 cup cornflour and whisk again until smooth.

STEP 3

Preheat your Air Fryer to 160°C.

STEP 4

Pour the batter into the lined cake tin and if adding berries, add them to the top of the batter. Carefully transfer the tin to your Air Fryer and cook for 20-25 minutes until golden on top and a skewer inserted comes out clean.

STEP 5

Cool on bench for 30 minutes then cover and refrigerate for at least 2 hours before serving.

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