

La table

The Zebra cake



1 plain yoghurt (125 gr) , 3 whole eggs. 3 yoghurt pots filled with [flour](#), 2 yoghurt pots filled with sugar, 0.5 yoghurt pot filled with grape seed oil, 12 g [baking powder](#) , 1 ts liquid vanilla extract, 3 ts cocoa powder. One tablet of chocolate and 3 cl of liquid cream

Prepare two batters with the above quantities. One white with vanilla and the second dark with cocoa

1. Butter a mould of your choice (22 cm)
2. Place the plain yoghurt in a bowl.
3. Measure 2 yoghurt pots of sugar and add it to the bowl.
4. Add the 3 whole eggs, beaten beforehand and combine with a spatula
5. Measure 2 yoghurt pots of flour and add it to the bowl.
6. Measure 1 pot of grape seed oil (or any other flavourless oil) and add it to the bowl
7. Add vanilla for the first preparation and the Cocoa for the second preparation
8. Take a 3 ts of the vanilla mixture and pour it in the middle of the mold. On the top, pour 3 ts of the chocolate preparation.
9. Repeat the operation until the end of the batter
9. Bake the cake for 25 minutes.
10. Melt the chocolate and add the liquid cream. Pour over the cake and smooth it with a spatula

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