

## RECIPE

# Bizcocho 1, 2, 3



## Preparation

1. Preheat your oven to 180 C degrees. Oil and line a loaf tin (I use a 2lb tin)
2. **Take note of how much space 125g of your yoghurt takes. You will use this as one part of your ratio.** Add the yoghurt to a big mixing bowl.
3. Using the same volumetric measure, add the oil to the yoghurt and mix well. You can use an electric mixer or whisk. (If you are using juice as part of your own twist, add the juice and zest of the fruit to your measuring vessel and top up with oil to make 1 part of the ratio together)
4. **Beat the eggs and add to your mix as you keep whisking.**
5. Add the sugar following the desired ratio. Then the flour and finally the baking powder. Mix well.

## Ingredients

- 125g of yoghurt
- Oil (sunflower, grapeseed, olive oil...)
- 3 large eggs
- Sugar
- Plain flour
- 1tsp baking powder

You will need the ingredients to follow this volumetric ratio:

Yoghurt : Oil : Sugar: Flour

1 : 1 : 2 : 3

6. At this point you can add your own touch or twist to the recipe (fruit, seeds, nuts, extracts...) Carefully pour your mix in the loaf tin.
7. **Put in the oven for 40 min at 180 degrees.** After this time, insert a skewer or knife into the centre of the cake; your bizcocho will be ready when the skewer comes out clean.

## Tips

You could substitute the plain flour and baking powder for self raising flour. I have not tried this recipe with gluten free or any other flour but you could give it a go. To make this cake vegan, use an egg substitute such as chia seeds or maybe mashed banana.

Make sure that there is an adult around to help. Whilst your sponge cake is in the oven you have time to wash up!