

Raciones para 4

125 g
Yogurt
120 g
Extra virgin olive oil
440 g
Sugar
220 g
Flour
4
Eggs
1 pack
Baking powder
5 g
Cinnamon
5 g
Nutmeg
5 g
Grated ginger
50 ml
Water
90 g
Butter
120 ml
Cream
1 pinch
Salt

- 1 Prepare the sponge cake by mixing in a bowl eggs, yogurt, and olive oil until it looks light and fluffy. Add 220g of sugar, flour, cinnamon, nutmeg, grated ginger, and a pinch of salt.
- 2 Blend until you add all the ingredients. Add butter to a bundt pan and pour the dough inside. Bake 40 minutes at 140°C.
- 3 Meanwhile, prepare salty toffee in a large saucepan with 200g of sugar and water. Stir once and cook over medium-low heat until it is melted.
- 4 When the mixture colour turns amber, add butter and cream, remove from fire and set aside.
- 5 Remove bundt from the bund pan and pour toffee over it.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/bundt-cake-con-toffe/>

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