

Treasure Barrel

Creamy Yogurt Cake – 3-Ingredient No-Flour Recipe

5 min Prep time	**40 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup (245g) full-fat plain yogurt (Greek yogurt works exceptionally well)
- [ ] 3 large eggs
- [ ] 1 cup (200g) granulated sugar

Instructions

1. First things first, let's get that oven warming up to 350°F (175°C). Now, take your 9-inch round cake pan and grease it well, then toss in a bit of flour or—honestly, my favorite way—just line the bottom with a circle of parchment paper. It makes getting the cake out so much easier, believe me.
2. Grab a large mixing bowl and combine your 1 cup (245g) full-fat plain yogurt and 1 cup (200g) granulated sugar. Use your electric mixer on medium speed and beat them together for about 1-2 minutes. You're looking for the sugar to be well incorporated and the mixture to look a little lighter in color. It's a lovely start.
3. Now, add your 3 large eggs one by one. Be sure to beat the batter well after each egg so it's fully blended before you add the next one. Oh, and don't forget to scrape down the sides of the bowl with your spatula every now and then; we want everything evenly mixed.
4. Keep beating that batter for another 2-3 minutes. You want it to look light, airy, and well-combined. Now, look, the batter is going to be quite thin—don't let that worry you! That's just how this recipe behaves.
5. Carefully pour your batter into the prepared cake pan. I usually use a rubber spatula to spread it out evenly so it bakes across the pan just right.
6. Pop it in the oven and bake for 35-40 minutes. I always check it with a toothpick in the center; once it comes out clean or with just a few moist little crumbs, it's done.
7. This is the hard part—patience. Let the cake cool right in the pan for about 10-15 minutes before you carefully invert it onto a wire rack to cool completely.
8. Once it's completely cooled down, you can slice it up and enjoy. Yeah, it's really that simple.

Nutrition per serving

310 kcal	11 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Full-fat yogurt is really the secret here for that rich, creamy feel.
- The batter is naturally thin, so don't be tempted to add flour.
- Using parchment paper is a lifesaver for this specific texture.