

Soft raspberry cake with the magimix

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5 min 45 min 50 min 1/10 7 4 12

200g frozen raspberries
180g flour
160g sugar
10g oil
3 eggs
1 natural yogurt
1 packet of baking powder

**200g frozen raspberries
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Preheat the oven to 180°C

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Put the eggs and sugar in the Thermomix bowl and mix for 30 seconds at speed 3.

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Add the yogurt, flour, baking powder, oil, and set for 45 seconds at speed 4.

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Add the frozen raspberries to the bowl and program for 10 seconds at speed 3 in reverse function.

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Pour the batter into a cake pan and bake for 45 minutes.

Check the doneness by inserting the tip of a knife into the cake; if the knife comes out clean, the cake is done