



RECETA DE BIZCOCHO DE YOGUR



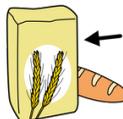
INGREDIENTES



UTENSILIOS



UN YOGUR NATURAL



HARINA



BOL



MOLDE



ACEITE DE GIRASOL



TRES HUEVOS



RAYADOR



VARILLA



AZÚCAR



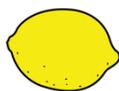
LEVADURA



ESPÁTULA



HORNO



LIMÓN



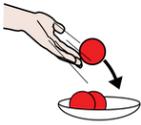
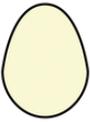
MANTEQUILLA

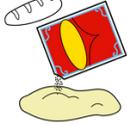
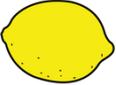


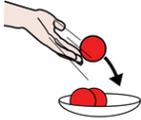
MANOPLA

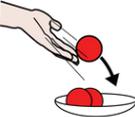


ELABORACIÓN

1.    **3** 
EN UN BOL ECHAR EL YOGUR Y LOS TRES HUEVOS

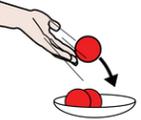
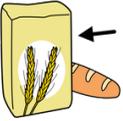
5.    
AÑADIR LEVADURA Y LIMÓN RAYADO Y MEZCLAR

2.  **1**  
AÑADIR UN VASO DE YOGUR LLENO DE ACEITE

6.     
UNTAR EL MOLDE CON MANTEQUILLA Y AÑADIR LA MEZCLA

3. **2**   
DOS VASOS DE YOGUR CON AZÚCAR Y REMOVER

7.  **35**  **180°** 
METER EN EL HORNO 35 MINUTOS A 180 °C

4.  **3**  
AÑADIR TRES VASOS DE YOGUR CON HARINA

 
!SE ACABÓ, BIEN HECHO!