

## Strawberry Yogurt Cake イチゴヨーグルトケーキ

Pan: Cosori Cake Pan – 18 cm diameter × 8 cm depth

Yield: 1 cake (approximately 8 servings)

### Air Fryer

### Ingredients

#### Fruit

- 300 g fresh strawberries (苺), divided
  - Approx. 180 g diced for batter
  - Approx. 120 g halved for top decoration

#### Dry Ingredients

- 180 g all-purpose flour (薄力粉)
- 30 g cornstarch
- 1½ tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt

#### Wet Ingredients

- 145 g sugar
- 115 g unsalted butter, room temperature
- 2 tsp vanilla extract
- Zest of 1 lemon
- 2 large eggs
- 170 g full-fat Greek yogurt

#### Finishing

- Powdered sugar for dusting

#### Pan Preparation

- Lightly grease bottom and sides of cake pan.
- Place parchment circle on bottom only.
- Lightly dust parchment with flour.
- No parchment needed on sides.

### Instructions

1. Prepare **strawberries**.
  - Dice approximately 180 g strawberries for batter.
  - Reserve remaining halved strawberries for top.
2. In medium bowl, whisk together **flour**, **cornstarch**, **baking powder**, **baking soda**, and **salt**.
3. In mixing bowl, beat **butter** and **sugar** until light and fluffy.
4. Add **vanilla** and **lemon zest**.
5. Add **eggs** one at a time.
  - Beat well after each addition.
6. Add **dry ingredients** and **Greek yogurt**.
  - Mix on **low** only until combined.
  - Do not overmix.
7. Fold **diced strawberries** gently into batter.



8. Transfer batter to prepared pan.
  - Smooth top lightly.
9. Arrange halved **strawberries** on top.
  - Do not overcrowd surface.
10. **Preheat** air fryer to **160°C** for **3–4 minutes**.
11. Bake cake at **160°C** for approximately **32–38 minutes**.
12. After about 18–20 minutes:
  - Check top color.
  - Tent loosely with foil if browning too quickly.
13. Cake is done when:
  - Top is lightly golden
  - Center springs back lightly
  - Toothpick comes out mostly clean
14. **Cool in pan 10–15 minutes only.**
15. Run thin knife around edges.
16. Carefully invert cake, remove parchment, then flip upright.
17. Cool completely before slicing.
18. Dust lightly with **powdered sugar** before serving.

### Notes

- Yogurt cakes work especially well in air fryers because of their moist structure.
- Lemon zest brightens the strawberry flavor significantly.
- Distributing strawberries partly inside the batter prevents a soggy top.
- The reduced sugar level creates a less-sweet European tea cake style.
- Cooling completely is extremely important for proper texture.

### Nutrition

**Per serving (1/8 cake):** Kcal: 310 | Protein: 5 g | Fat: 14 g | Sat Fat: 8 g | Carbs: 41 g | Sugars: 22 g | Fiber: 2 g | Sodium: 140 mg | Omega-3: 0.0 g

**Whole cake:** Kcal: 2480 | Protein: 40 g | Fat: 112 g | Sat Fat: 64 g | Carbs: 328 g | Sugars: 176 g | Fiber: 16 g | Sodium: 1120 mg | Omega-3: 0.0 g