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Recipe:
Simple cherry klafuti



Ingridients:
2 x eggs
180 g plain yogurt
75 g sugar
80 g flour
200 g cherries

Difficulty:

General description and procedure:

- Separate the eggs into whites and yolks. Beat egg whites until stiff peaks form.
- Add sugar and yogurt to the egg yolks and mix until foamy with a hand mixer. You can also use Greek yogurt instead of regular yogurt.
- Add the flour and at the end carefully mix in the snow from the egg whites.
- Pour the dough into fireproof containers, and add pitted cherries to it at the end. Other fruits can be used instead of cherries, e.g. blueberries or raspberries.
- Bake in a heated oven at 190 °C for about 40 minutes.