



Yogurt Slices

Ingredients for 16 pieces:

For the dough: 2 organic limes (peel and juice), 250 g butter, 250 g sugar, a pinch of salt, 4 eggs, **200 g Kölln® Muesli Yogurt Strawberry**, 200 g wheat flour, 1 ½ tbsp. baking powder

For the topping: 12 sheets of gelatine, 300 g strawberries (alternatively fresh or frozen raspberries), 1,000 g yogurt, 100 g sugar, 600 g low fat crème fraiche, juice of 5 limes

Preparation:

For the dough grate the peel of 2 limes thinly and squeeze them. Mix with the remaining ingredients. Spread the dough in a deep baking tray lined with baking paper and bake. Soak gelatine for the topping. Wash and clean the strawberries and cut into slices. Put approx. 100 g aside for decorating. Mix yogurt, sugar, crème fraiche, lime juice and remaining strawberries. Dissolve gelatine. Add 4 tbsp. of the cream to the gelatine, mix and stir everything into the remaining yogurt mass. Place a frame around the cake base. Spread the topping on the cake base and refrigerate for 2-3 hours. Cut the cake into pieces and serve decorated with strawberries.

Top/bottom heat: 150 °C **Fan assisted oven:** 125 °C

Baking time: approx. 30 minutes

Preparation time: approx. 45 minutes (without waiting time)