

# Rainbow cake with yogurt



## Ingredients:

2 cups of yogurt

2 cups of sugar

3 cups of flour

3 eggs

1/2 cup of vegetable oil

1 packet of yeast

1 teaspoon of vanilla

Beat the eggs with the sugar in a bowl until it becomes frothy, add the yogurt, the vegetable oil and the vanilla, keep stirring it well and finally add the flour with the yeast. At your convenience you can make the colors with food coloring or just with chocolate.

Take a nonstick pan or one made of ceramic on the inside (NOT steel), grease it and flour it. Take a glass, grease it on the outside and put it in the center of the pan. After that, pour the mixture by various layers of color.



Place a distributor of heat on the average stove and then on top of that place the pan. Turn on high heat for the first 2-3 minutes (depending on the size of the pan) and then lower it to medium-low heat for about 40 minutes. Make sure to dry the lid's underside 5 or 6 times during this whole process. Eventually you can check for doneness with a toothpick or you can wait for the borders of the cake to detach from the pan. Once you assume the cake is done with either of those 2 methods you are free to turn off the heat. After you turned off the heat, leave the pan covered with the lid for another 3-5 minutes and then take it off. Leave the cake inside the pan until it cools off and after that you are free to take it out.



Enjoy your meal!

