



Ingredients:

250 g unsalted, soft butter

1 and 1/2 cups caster sugar (about 200g)

3 eggs

2 and 1/2 cups wheat flour (375g)

200g natural greek yogurt

2 tsp baking powder

4 tablespoon cocoa

30g walnuts

2 tsp lemon juice

1/2 tsp baking soda

2tsp baking powder

lemon zest from two lemons

icing sugar or chocolate glaze for decoration

Directions:

Mix the butter until nice and fluffy. Add sugar and mix again.

Add eggs, one at a time mixing well (at this time the mixture may look funny, but it is all good)

Move the mixture into a larger bowl. Add walnuts, lemon juice, flour, baking powder, baking soda and yogurt. Mix all ingredients using wooden spoon (or mixer on slowest speed)

Coat a cake pan with butter and dust with flour, tapping out the excess. You could also use grits, but NOT American one. Theirs is bigger and it will not blend in nicely into the batter (that is what happened with my babka-look at the edges in pictures).

Pour the batter into the baking dish (traditionally it should be round with a whole in the centre). The batter should cover $\frac{3}{4}$ of the height of the form.

Bake in preheated oven in 350 F (180 C) for approx. 50 minutes.

After cooling, cover with a glaze and sprinkles.

Smacznego!







