

RAGGIO TRICOLOR YOGURT CAKE

(slightly modified from [FoodOhFood](#))

450 g flour
2 tsp of baking powder
1 pinch of salt
220 g of soft butter
450 g white sugar
125 g strawberry yogurt
1 tsp of vanilla extract
5 eggs at room temperature
120 ml buttermilk

for the dark batter:

2 + 1/2 tbsp of unsweetened cocoa powder
2 + 1/2 tbsp of milk

for the red batter:

1 tbsp of milk
1 tbsp of cocoa
1 tsp strawberry emulsion (optional, I used [this one](#))
red food dye

Powdered sugar, for dusting (optional)

In a KitchenAid type mixer, whisk soft butter along with sugar for 4–5 minutes or until it becomes light and fluffy. Add yogurt and whip again. Then gradually add eggs and finally vanilla extract. Sift flour, baking powder and salt into a second bowl.

Now, gradually add buttermilk and dry ingredients into the mixture with the eggs. Do it in 3 or 4 times, always whipping at low speed until all the ingredients are well blended.

Weigh the batter and divide it into three equal parts. For the chocolate part, take a cup or a small bowl and mix a tablespoon of light mixture with 2 and a half tablespoons of milk and 2 and a half tablespoons of unsweetened cocoa powder. Add this color to the first third of the batter and stir in gently.

For the red color, mix a generous tablespoon of the light mixture with 1 tablespoon of milk, 1 teaspoon of unsweetened cocoa powder, the strawberry emulsion (if using) and just enough of the red food dye. The teaspoon of cocoa is used to darken the red color. Add the prepared mix to the second third of the batter and stir in.

To give a desired tricolor effect, place the mould so that it remains slightly inclined. Add several spoonfuls of the red batter into the mould. Add some of the dark mixture to the bottom of the red color and some of the light mixture to the top. Fill the mold almost to the brim, alternating the colors, then place it on the flat surface and add a few more layers of colored batter. Fill the mould to about three quarters in height. You will have leftover batter, that you can use to make cupcakes.

Bake at 350F for 50 – 60 minutes for the Raggio cake and 25 minutes for cupcakes. Or bake until a toothpick inserted into the cake comes out clean. Once removed from the oven, let them cool completely before removing from the mold.

Serve with a light dust of powdered sugar, if so desired.