

Mini cakes with hazelnuts and pistachios

 Preparation :
20 minutes

 Cooking time :
40 minutes

 Difficulty :
Easy



SERVES 4



INGREDIENTS

- 100 g of flour
- 100 g of ground hazelnuts
- 100 g of shelled hazelnuts
- 100 g of shelled pistachios
- 125 g of caster sugar
+ 20 g for the ramekins
- 3 eggs
- 1 sachet of dried yeast
- 100 g of butter
- 1 sachet of vanilla flavoured sugar
- 1 pot of natural yoghurt

PRÉPARATION

Preheat the oven to 180°C (Mark 6). Break the eggs into a bowl. Add the sugar and whisk hard.

One after the other, mix in the flour, yeast, ground hazelnuts, hazelnuts, pistachios, vanilla flavoured sugar, melted butter and yoghurt.

Butter 4 ramekins, pour in the mix and bake for around 40 minutes.

Serve warm, not hot, with butter or jam.



Pistachio nuts come from trees of the same name. The United States and Iran are the main suppliers.