

Breads, Cakes & Desserts



Original Yoghurt

Walnut Zucchini Bread



Ingredients

- *1/2 cup Freanna Original Plain Yoghurt*
- *1 cup walnut halves (4 ounces)*
- *2 cups all-purpose flour*
- *1/2 tsp. baking powder*
- *1/2 tsp. baking soda*
- *1/2 tsp. salt*
- *3/4 cup plus 2 tablespoons sugar*
- *2 large eggs*
- *1/2 cup vegetable oil*
- *1 cup coarsely grated zucchini (from about 1 medium zucchini)*

Directions

1. Preheat the oven to 325°.
2. Butter and flour a 9-by-4 1/2-inch metal loaf pan.
3. Spread the walnut halves in a pie plate and toast them for about 8 minutes, until they are fragrant.
4. Transfer the toasted walnuts to a cutting board and coarsely chop them, then freeze for 5 minutes to cool.
5. In a large bowl, whisk the flour with the baking powder, baking soda and salt.
6. In a medium bowl, mix the sugar with the eggs, vegetable oil and yoghurt.
7. Add the wet ingredients to the dry ingredients along with the grated zucchini and toasted walnuts and stir until the batter is evenly moistened.
8. Scrape the batter into the prepared pan and bake for about 1 hour and 10 minutes, until the loaf is risen and a toothpick inserted in the center comes out clean.
9. Let the loaf cool on a rack for 30 minutes before unmolding and serving.

Yoghurt Cake

with Chocolate Ganashe Frosting



Directions

- 1. Make the cake** Position a rack in the center of the oven and heat the oven to 350°F. Butter a 9-inch cake pan. Line the pan with a piece of parchment paper cut to size.
 2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. In a stand mixer fitted with a paddle attachment or in a large bowl with an electric hand mixer, cream the sugar and butter on medium speed until smooth and fluffy. Reduce the speed to low, add the eggs, and then add the yoghurt and vanilla, scraping down the sides of the bowl as needed. Add the dry ingredients and mix until just incorporated.
 3. Transfer the batter to the prepared pan and bake
- 33** until a toothpick inserted into the center comes out

Ingredients

For the cake

- *4 oz. (1/2 cup) unsalted butter, softened, more for the pan*
- *9 oz. (2 cups) unbleached all-purpose flour*
- *1 tsp. baking powder 1 tsp. baking soda*
- *1/4 tsp. table salt*
- *1 cup granulated sugar*
- *3 large eggs*
- *1-1/2 cups plain yogurt*
- *2 tsp. pure vanilla extract*

For the ganache frosting

- *3/4 cup heavy cream*
- *8 oz. semisweet chocolate, broken into small pieces*
- *1 lb. light corn syrup*

clean, about 45 minutes. Let cool completely on a rack before turning the cake out of the pan.

4. Make the frosting and frost the cake Bring the cream to a simmer in a small saucepan over medium heat.

5. Reduce the heat to low, add the chocolate and corn syrup, and whisk until the chocolate is completely melted.

6. Remove from the heat and let cool for 15 minutes. Transfer to a large bowl and refrigerate uncovered, stirring every 30 minutes or so, until it firms to a spreadable texture, about 45 minutes.

7. Transfer the cake to a cake plate. Spread the ganache evenly over the top and sides of the cake with an offset spatula.

Raspberry Peach Cake



Ingredients

- 2/3 cup *Freanna Plain Yoghurt*
- 6 oz. (1-1/3 cups) unbleached all-purpose flour; more for the pan
- 1 tsp. baking powder
- 1/4 tsp. baking soda
- 1/4 tsp. table salt
- 6 Tbs. (3 oz.) unsalted butter, at room temperature; more for the pan
- 1 cup granulated sugar
- 2 large eggs
- 1-1/2 tsp. finely grated orange zest
- 1/2 tsp. pure vanilla extract

For the topping:

- 1/2 large, ripe peach or nectarine (about 3-3/4 oz.), halved and cut into very thin slices (aim for 1/16 inch)
- 3/4 cup (3-3/4 oz.) fresh raspberries
- 1 tbs. granulated sugar

Directions

1. Position a rack in the center of the oven and heat the oven to 350°F.
2. Lightly butter a 9×2-inch round cake pan.
3. Line the bottom with a parchment circle cut to fit the pan, lightly flour the sides, and tap out the excess.
4. In a medium bowl, whisk the flour, baking powder, baking soda, and salt until well blended.
5. In a stand mixer fitted with the paddle attachment (or with a hand mixer), beat the butter and sugar on medium-high until well blended and fluffy, about 3 minutes.
6. Add the eggs, one at a time, beating on medium speed until just blended, and adding the orange zest and vanilla with the second egg.
7. Using a wide rubber spatula, fold in half the dry ingredients, then the yogurt, and then the remaining dry ingredients. Scrape the batter into the prepared pan and spread evenly. Bake for 15 minutes.
8. **Meanwhile, make the topping:** Combine the peach slices, raspberries, sugar, and flour in a small bowl. Using a table fork, mix the ingredients to evenly coat the fruit and lightly crush the raspberries.
9. After the cake has baked for 15 minutes, slide the oven rack out and scatter the fruit evenly over the top of the cake, working quickly. Continue baking until a toothpick inserted in the center of the cake comes out clean, another 25 to 30 minutes.
10. Let the cake cool on a rack for 15 minutes. Run a knife around the inside edge of the pan to loosen the cake.
11. Using a dry dishtowel to protect your hands, lay a rack on top of the cake pan and, holding onto both rack and pan, invert the cake.
12. Lift the pan from the cake. Peel away the parchment. Set a flat plate on the bottom of the cake and flip the cake one more time so that the fruit is on top.
13. Serve warm or at room temperature.

Homemade Vanilla Frozen Yoghurt

Ingredients

- *6 cups Freanna Plain Yoghurt*
- *2/3 cup sugar*
- *1 tsp. Vanilla Extract (optional)*



Directions

1. First, strain the yoghurt. To do so, line a mesh strainer with a few layers of cheese cloth.
2. Then, scrape plain yoghurt into the cheesecloth. Gather the ends and fold them over the yoghurt, then refrigerate for at least 6 hours.
3. Mix together the strained yoghurt, sugar, and vanilla. Stir until the sugar is completely dissolved.
4. Refrigerate 1 hour.
5. Freeze in your ice cream maker according to the manufacturer's instructions.



Vanilla Yoghurt Cake

Ingredients

- *1 1/2 cups Freanna Plain Yoghurt*
- *3/4 cup butter, softened*
- *1 1/2 cups sugar*
- *3 eggs*
- *1 1/2 tsp. pure vanilla extract*
- *2 1/4 cups flour*
- *1 1/2 tsp. baking soda*
- *1 tsp. baking powder*

Filling:

- *1/2 cup brown sugar*
- *2 tsp. cinnamon*
- *1/2 cup chopped walnuts or pecans*



Directions

1. In a large mixing bowl, blend butter, sugar, eggs, yogurt and vanilla. In a separate bowl, stir together flour, baking soda and baking powder. Combine butter mixture with flour mixture.
2. Reuse the bowl that the dry ingredients were mixed in to combine brown sugar, cinnamon and nuts to make the filling.
3. Grease a loaf pan and dust it lightly with flour, shaking out excess. Add half the batter to pan. Sprinkle some of the filling over the batter. Add remaining batter and filling in layers, ending with a little filling on top.
4. Bake at 350°F for 45 minutes or until a wooden pick inserted in center of cake comes out clean. Remove from oven and cool on a wire rack. Frost, if desired.

Freanna Sugar Cookies



Ingredients

- *1/2 cup Freanna Plain Yoghurt*
- *3 1/4 cups Flour, sifted*
- *1 teaspoon Baking Soda*
- *1/2 teaspoon Salt*
- *1/2 cup Butter, at room temperature*
- *1 cup Sugar*
- *1 Egg*
- *1 1/2 teaspoons Vanilla*

Directions

1. Sift flour, baking soda, and salt.
2. In mixing bowl, cream butter and sugar, egg and vanilla with electric mixer. Beat for 2 minutes.
3. Add yoghurt and half the dry ingredients, beat for 1 minute.
4. Stir in remaining dry ingredients.
5. Divide dough in half, and roll out on floured surface to 1/4 inch thick.
6. Cut out with floured cookie cutter.
7. Place on greased (or parchment lined) cookie sheet.
8. Bake 8-10 minutes. Cool on wire rack.