

# 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.*