

# No Bake Blueberry Yogurt Cake



Author: Monika Topolko

Yields one 18cm cake

Prep time: 30min

Difficulty: Basic

Category: Cakes

To make this cake you need an 18cm springform cake pan or a cake ring. You can substitute blueberries with strawberries, raspberries or a combination of summer berries. Also, make sure you refrigerate the cake for at least 4 hours before serving.

## For the crust:

### Ingredients

140g graham crackers  
55g butter, melted

### Directions

Butter a 18cm springform cake pan. In a food processor, pulse graham crackers until fine crumbs form. Add melted butter and pulse to combine. Press the crumb mixture into bottom of the cake pan. Refrigerate while you're making filling.

## For the blueberry yogurt filling:

### Ingredients

10g powdered gelatin + 4 tablespoons water  
400g natural yogurt  
50g sugar  
1 tablespoon vanilla sugar  
zest of one lemon  
200ml heavy whipping cream  
200g fresh blueberries

### Directions

Combine gelatin and water in a small pot and set aside for 5 minutes. Meanwhile, in a medium bowl whisk together yogurt, sugar, vanilla sugar and lemon zest. Remove the crust from refrigerator and arrange approximately 1/3 of the blueberries over the crust in one layer. Dissolve the gelatin over very low heat and pour it into the yogurt base. Mix to combine. Whip the heavy cream, fold it into the yogurt mixture and pour the filling over base. Cover the pan with cling film and refrigerate for at least 4 hours. When you are ready to serve, run a thin sharp knife around the sides of the cake and carefully remove the cake ring.

Decorate with remaining blueberries and serve with a spoonful of blueberry sauce.

## For the blueberry sauce:

## **Ingredients**

200g blueberries, fresh or frozen  
2 tablespoons sugar  
1 tablespoon vanilla sugar  
1 tablespoon lemon juice

## **Directions**

Combine all the ingredients in a saucepan and cook over medium-high heat until blueberries are starting to fall apart and the juices have thickened a bit. This will take 10-15 minutes, depending whether your blueberries are fresh or frozen. Chill before serving.