

Cloud Cake Recipe: So Fluffy It Feels Like Magic

Cloud cake recipe is something I never thought I'd fall for until I made it on a quiet Sunday, standing in my Brooklyn apartment with a bowl full of condensed milk and memories of my abuela's Bronx kitchen. I didn't grow up with fancy tools or culinary school tricks, just trial, error, and weekends that smelled like adobo and love.

This cloud cake isn't just light. It's soulful. It floats on the tongue, whispers lemon, and hugs you like family. From my stove to yours, this one's got heart.

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The Heart Behind My Cloud Cake Recipe

Where flavor meets memory

Cloud cake recipe was not part of my childhood, but the feeling it gives is familiar. It reminds me of abuela's kitchen in the Bronx, where the smell of sofrito meant family was coming. That same warmth and welcome is what I want in every slice of this cake.

The first time I baked it, I did not know I was making something that would become a staple in my pop-up dinners. I just knew I wanted something soft, airy, and sweet without being heavy. I had eggs, condensed milk, yogurt, and a lemon and I made it work. That is how I have always cooked, trusting taste and memory more than rules.

This cloud cake recipe is proof that simple ingredients can still make something bold. It is flourless, butter free, and does not rely on cream cheese like many others. But it does not need to. The lift comes from those stiff egg whites. The flavor sings from lemon zest and yogurt. It is a cake that surprises people even before the first bite.

If that speaks to you, you will probably love the richness and ease of the [carrot bundt cake](#) too. It is a spiced nostalgic favorite with the same made from scratch soul.

Why cloud cake deserves the spotlight

A great cloud cake recipe is more than soft texture. It is about lightness of ingredients, of technique, and of the whole vibe. You do not need to be a pro to pull this off. Treat the batter gently and take your time. You will get a cake that jiggles, glows golden, and tastes like a lemony whisper.

For another texture driven treat that plays with air and nutty depth, check out my [flourless pistachio cake](#). It is a completely different profile, but every bit as unforgettable.

Cloud Cake Recipe – Fluffy, Flourless And Ready in 20 Minutes

No reviews

- Author: [Aaron recipes](#)
- Total Time: [45 minutes](#)
- Yield: [12 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

A light, jiggly cloud cake recipe made with Greek yogurt, lemon zest, and whipped egg whites—no flour, no butter, just fluffy magic.

Ingredients

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Scale

1x

2x

3x

- ☐ 4 large eggs
 - ☐ 250 g condensed milk
 - ☐ 250 g Greek yogurt
 - ☐ ½ lemon juice and zest
 - ☐ 1 tbsp powdered sugar (optional)
 - ☐ Eggs, lemons, cream cheese, and baking powder arranged for cloud cake
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 160C / 340F. Line a 20cm springform with parchment paper.
2. Separate egg yolks and whites into two bowls.
Egg yolks and egg whites separated in bowls for cloud cake preparation
3. Whisk yolks with condensed milk, lemon juice and zest, and yogurt until smooth.
4. Whisk egg whites to stiff peaks.
5. Gently fold egg whites into yolk mixture using a spatula.
Whipped egg whites folded into cake batter for cloud cake
6. Pour batter into springform pan. Place pan in a larger tray and add water up to 3cm.
7. Bake for 45 minutes. Turn off oven and cool completely inside.
8. Refrigerate 2–3 hours or overnight. Dust with powdered sugar if desired.

Notes

Do not overmix the batter after folding egg whites.

Wrap springform in foil to prevent water bath leaks.

- Prep Time: 5 minutes
- Cook Time: 40 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 107
- **Sugar:** 13g
- **Sodium:** 58mg
- **Fat:** 3g
- **Saturated Fat:** 2g
- **Unsaturated Fat:** 1.4g
- **Trans Fat:** 0.01g
- **Carbohydrates:** 13g
- **Fiber:** 0.1g
- **Protein:** 6g
- **Cholesterol:** 70mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Building the Perfect Cloud Cake Batter

Mixing your base with intention

Every cloud cake recipe starts with simple things like eggs, yogurt, lemon, and condensed milk. But the way you mix them makes all the difference. When I first made this, I learned that balance is not just a flavor thing. It is a texture thing. You have to treat the egg yolks with care, blending them with yogurt, lemon zest, and sweet milk until everything is silky smooth. That becomes your base. You do not rush it. You feel it. That is how I work in my kitchen, whether it is adobo or dessert.

This cloud cake recipe does not need flour. No butter. No cream cheese either. That lightness comes from the air you trap in those egg whites. And here is the magic. Once your whites are whipped into stiff peaks, fold them into the yolk mixture slowly. Gently.

You are building lift with your spatula. Each turn adds structure, but if you overmix, you lose the cloud. I learned that the hard way during a virtual class with a collapsed center and flat flavor. Lesson locked.

If you love no fail recipes, I have got one that pairs perfectly with this. My carrot cake bars deliver that same cozy comfort and perfect crumb in every bite.

Avoiding batter mistakes that kill your cloud

The most common mistake in any cloud cake recipe is overmixing. Beat those whites too long and they go dry. Fold too roughly and your cake sinks. Always remember that the batter is not thick. It should look like mousse. Also, use room temperature eggs. Cold whites will not whip the way you need them to.

Even when I teach this recipe in my pop-ups, I remind folks to be patient. Respect the process. This is not rush hour baking.

You can also explore my [chocolate raspberry torte cake](#) if you are into structured layers and rich finishes. But for cloud cake, keep it airy and keep it honest.

Baking and Cooling the Cloud Cake

Mastering the water bath

The real genius behind a cloud cake recipe happens in the oven. It is not just about temperature. It is about environment. That is where the water bath comes in. You set your filled springform pan inside a larger pan filled with hot water. The steam creates gentle, even heat. That is what gives your cake that golden, pillowy bounce.

Without the water bath, your cloud cake recipe will not rise evenly. You will get cracks, dryness, and sunken centers. I always wrap my pan in foil to keep the water from seeping in. It's a simple move that protects your masterpiece.

If this feels intimidating, trust me, it is easier than it sounds. Like many of my pop-up guests say after one slice, that is it, I can do this. And you absolutely can. That is the beauty of this cloud cake recipe. It feels professional but it is made for home cooks who care.

Another simple yet impressive dessert to try is my [pineapple juice cake](#). It is bright, moist, and built from pantry staples.

Letting the cake cool the right way

This part matters more than people think. You might get the batter, the baking, and even the folding just right, but if you skip the proper cooling, your cloud cake can collapse in no time. Once it's done baking, switch off the oven and let the cake sit inside to rest. No peeking. No movement. This gradual drop in temperature prevents collapse.

Then, chill it in the fridge for two to three hours minimum. Overnight is even better. That sets the structure and makes every slice clean and creamy. Powdered sugar on top is optional, but I never skip it. It is like giving your cake a soft little crown.

Cloud cake slice served on a plate with powdered sugar topping

Want another cool down dessert? Try the strawberry tiramisu. It is layered comfort that is fridge ready and full of flavor.

The Texture and Taste That Set It Apart

What makes a cloud cake recipe feel like air

The reason I keep going back to this cloud cake recipe is its texture. It is not just soft. It is ethereal. You take a bite and it practically disappears. That is no accident. It happens because every detail is right, especially those whipped egg whites. You are not just mixing. You are building structure with air. This is a cake that feels light as air both on your fork and in your mood. That is what makes it

unforgettable.

A proper cloud cake recipe has no flour, no butter, and no heavy creams. You get volume from folding, not from leavening. It is a cake that relies on feel. Your hands. Your timing. Your respect for patience. You cannot rush this kind of fluff.

Want another bake that is light but rooted in comfort? My [carrot mug cake](#) hits that weekday craving with microwave magic.

This cloud cake recipe succeeds because every bite is pure in flavor and feather-light in texture. It does not hit you with sweetness. Instead, it lands gently and lingers.

Why flavor does not take a back seat

Let us be real. Texture gets the attention, but flavor makes it stick. A good cloud cake recipe needs balance. That is where lemon zest and Greek yogurt come in. They cut the sweetness and add depth. The condensed milk brings body. The lemon keeps it bright. Every forkful should taste like light itself, with just enough tang to keep it alive.

Do not believe the myth that cloud cakes are bland. This one sings.

And if you are chasing that delicate sweet vibe, check out my [oatmeal cake with coconut frosting](#). It is nostalgic and textural in the best way.

Serving and Storing Cloud Cake the Right Way

Best ways to serve this cloud cake recipe

The beauty of a great cloud cake recipe is not just how it is made. It is how you serve it. When I plate slices at pop-ups, people often pause before they take a bite. It is that soft golden top. That jiggle. Use a hot knife. Clean it between each cut. Take your time. Let the cake shine.

You do not need icing. Maybe a dusting of powdered sugar. Maybe a few berries if you are feeling fancy. The point is this cloud cake recipe does not need anything extra. It is confident in its simplicity. Just like most of my best dishes. From stovetop beans to multi layer desserts, I always say let the ingredients talk.

For a rich alternative that brings its own flavor story, my [biscoff cookie butter pound cake](#) gives you all the cozy energy in a totally different form.

Storing your cake without losing the magic

This is the step where many people stumble. You follow every step of the cloud cake recipe and then lose it in the fridge. Here is how to avoid that. After baking, cool the cake completely. First in the oven. Then at room temperature. Then in the fridge. Keep it uncovered for the first hour or two. That helps prevent sweating.

Later, wrap it loosely with plastic or use a dome cover. You want airflow, not moisture build up. The good news is this cloud cake recipe tastes even better the next day. The flavors settle. The texture holds.

That is the kind of make ahead magic I rely on for all my dinners.

Variations of the Cloud Cake Recipe Worth Trying

Custom twists on a classic

Once you have mastered the base, the cloud cake recipe becomes your canvas. I have played around with citrus zests, infused herbs, and even floral notes like lavender. The lightness of the cake holds those flavors without being overwhelmed. That's the key to making a truly great cloud cake. It adapts without losing its soul.

If you love to experiment, try swapping lemon with orange or yuzu. Greek yogurt can be replaced with sour cream for a tangier base. Just do not mess with the egg whites. That part stays sacred.

For a custard style variation, check out my [magic custard cake](#). It shares the same silky softness with a layered surprise in every bite.

The beauty of this cloud cake recipe is how it flexes with what you have on hand. No fancy flour. No fuss. Just smart technique and flavors that shine.

Sliced cloud cake showing airy texture and golden crust

Fruit forward or frosted? Options that work

People often ask if a cloud cake recipe can handle toppings. The answer is yes, with care. Skip the heavy frostings. Instead, go for fresh berries, whipped cream, or a spoonful of compote. Mango, raspberry, and blueberry all add color without weighing it down.

A light honey glaze or a splash of citrus reduction complements it perfectly.

For a summery take that is big on fruit but still soft and bright, try the [angel food cake shortcake](#). It is another masterclass in airiness, perfect for backyard dinners.

Who This Cloud Cake Recipe Is Perfect For

Ideal for home cooks with heart

This cloud cake recipe is not just for bakers. It is for people who cook with feeling. For the ones who learned from family, not from school. For those who have messed up more than once but kept going. That is me, and maybe that is you too.

What I love most about this cloud cake recipe is how it honors time and patience. It rewards attention. It does not need decoration or loud flavors to make an impression. And it never fails to surprise people when they try it. That moment, the bite, the smile, that is why I keep baking it.

If you are just getting into baking, this cloud cake recipe is your soft start. You will learn how to whip egg whites, how to fold gently, and how to bake with care. Every step teaches something that stays with you.

For a nostalgic flavor that feels different but still comforting, try the [peanut butter jelly poke cake](#). It is a modern spin on childhood favorites, reimagined in cake form.

A recipe that impresses every time

One of the reasons this cloud cake recipe remains a staple in my kitchen is its wow factor. It looks like it took hours, but it is all honest work. No tricks. No shortcuts. Just method and memory. That combination never fails.

Even when I teach it in virtual classes, I see the pride on people's faces when they slice into their first one. It is empowering. It is delicious. And it is the kind of cake that whispers instead of shouts.

If you want something bold in flavor but simple in process, go for the [Dubai chocolate cake](#). It is rich, striking, and full of story, just like this one.

Conclusion: Why This Cloud Cake Recipe Belongs in Your Kitchen

I did not grow up making cloud cakes. But the first time I made this cloud cake recipe, I felt something familiar. The softness. The lemon. The way it brings people to a pause mid bite. It reminded me of abuela's kitchen in the Bronx. That kitchen taught me to trust taste, to respect time, and to make food that tells a story.

A cloud cake recipe is simple but not basic. It calls for care, focus, and a gentle folding hand. And in return, it gives back a cake that floats. It is light without being empty. Sweet without being loud. It is comfort in a slice. The kind of cake that never stays on the table long.

If you have made it this far, you know this is not just a dessert. This cloud cake recipe is part of how I teach, how I host, how I cook. You do not need a degree or a fancy mixer. You need heart. You need eggs. And you need to fold slow.

So preheat that oven. Grab a bowl. Make this cake. Then share it.

Follow me on [Pinterest](#) for visual inspiration that brings flavor to life.

Subscribe to my [YouTube channel](#) where I teach you step by step from my Brooklyn kitchen.

FAQ: Everything You Need to Know About the Cloud Cake Recipe

What ingredients are in a cloud cake

A traditional cloud cake recipe is surprisingly simple. It usually includes eggs, condensed milk, Greek yogurt, lemon juice and zest, and sometimes a bit of powdered sugar. No flour. No butter. The texture comes from whipped egg whites folded gently into the yolk mixture. These ingredients are what give the cloud cake recipe its signature lightness and almost custard like bite.

What are the 5 main ingredients in cake

Most cakes use flour, sugar, butter, eggs, and a leavening agent. But a cloud cake recipe breaks that mold. Here, the five essentials are eggs, condensed milk, yogurt, lemon, and air. Yes, air. The air you trap in the whipped egg whites is what makes it rise and hold. That is the beauty of the

cloud cake recipe. It skips the flour entirely and still delivers big texture.

What is the most delicious cake in the world

That depends on who you ask. But for me, a cloud cake recipe hits all the right notes. It is soft, not overly sweet, easy on the stomach, and full of lemony brightness. It is the kind of cake you can serve after a rich meal or for brunch with coffee. And the fact that it is flourless means more people can enjoy it.

While chocolate lovers might go for dense options, the cloud cake recipe offers subtlety, texture, and depth.

What is the 1234 rule in baking

The 1234 rule refers to a classic cake ratio. One cup butter, two cups sugar, three cups flour, four eggs. It is used in traditional pound cakes. But the cloud cake recipe has no need for that. It is based on feel, not ratios. It leans into the whipped egg whites instead of butter or flour. You trade bulk for balance.

This is one of the things that makes a cloud cake recipe so unique. It rejects the rules without sacrificing structure or flavor.