

Lemon Yogurt Cake

Makes 2 x 8" cakes

Ingredients:

- 1 cup granulated sugar
- Grated zest of 2 lemons
- ¼ tsp. of sea salt
- 9 oz. plain yogurt
- 3 large eggs
- ½ cup soybean or other neutral oil
- 2 tsp. of baking powder
- 8 oz. All Purpose flour

Technique:

- 1) Place sugar in a stainless steel mixing bowl. Grate in the lemon zest using a micro-plane zester. You want to do this right over the sugar so the oil from skin will go in the sugar as well. Lift sugar and lemon zest and rub between the palms of your hands vigorously. You will smell the lemon oil and the sugar will yellow.
- 2) Add to the same bowl the eggs, beat well for 45 seconds using a whip.
- 3) Now add the salt, yogurt and oil. Mix this together well using the whip.
- 4) Sift the flour and baking powder. Fold into other ingredients using a spatula. Stop mixing when batter looks smooth - it will take about a minute for all lumps to dissipate.
- 5) Divide the batter into 2 x 8" round baking pans (17 oz. each mold) that have been prepared using butter & flour or a non - stick spray. Bake in center of oven until tests clean with a toothpick, about 35 - 40 minutes @ 350 degrees

Chef Note:

You can add poppy seeds to this for lemon poppy seed loaf/muffins
The cake is moist and a good keeper. Goes well with fresh berries.
Serve on its own, dusted with confectioner's sugar or prepare a glaze with lemon juice & confectioner's sugar to amp up the lemon flavor.

Enjoy

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