

French Yogurt Cake

April 16, 2012



Ingredients

8 Servings

Nonstick vegetable oil spray

- 1 1/2 cups all-purpose flour, plus more for dusting
- 2 teaspoons baking powder
- 3 /4 teaspoon kosher salt
- 1 cup sugar

- 1 tablespoon finely grated lemon zest
- 3 /4 cup whole-milk Greek yogurt
- 1 /2 cup vegetable oil
- 2 large eggs
- 1 /2 teaspoon vanilla extract

SPECIAL EQUIPMENT

8½ x4½" Loaf Pan

Preparation

Step 1

Preheat oven to 350°. Coat loaf pan with vegetable oil spray. Dust with flour; tap out excess.

Step 2

Whisk 1 1/2 cups flour, baking powder, and kosher salt in a medium bowl.

Step 3

Using your fingers, rub sugar with lemon zest in a large bowl until sugar is moist. Add yogurt, oil, eggs, and vanilla extract; whisk to blend. Fold in dry ingredients just to blend.

Step 4

Pour batter into prepared pan; smooth top. Bake until top of cake is golden brown and a tester inserted into center comes out clean, 50–55 minutes.

Step 5

Let cake cool in pan on a wire rack for 15 minutes. Invert onto rack; let cool completely. DO AHEAD: Can be made 3 days ahead. Store airtight at room temperature.
