



EASY YOGURT CAKE – *This is a moist and soft yogurt cake that's utterly delicious. It's a great recipe to build on with any flavor, and accommodates fruit and/or nuts well. And the best part: it's very easy to make! – Joy*

Ingredients *Serves 8, but leaves you wanting more. Double up, I say.*

- 225 grams or 2 cups of unbleached all purpose flour
- 190 grams or 1 cup of caster (super fine) sugar
- zest of 1 lemon
- 1 ½ teaspoon baking powder
- ¼ teaspoon table salt
- 125 grams or ½ cup of plain whole milk yogurt
- 60 grams or 5 tablespoons of unsalted butter, melted and cooled, plus extra for greasing pan
- 2 large eggs, lightly beaten
- 2 tablespoons dark agave nectar (you can also use honey)
- 1 tablespoon freshly squeezed orange juice
- 2 tablespoons of finely chopped shelled pistachios

Preparation

1. Preheat oven to 350°F. Grease a 9x5x3 (i.e. standard size) loaf pan with a smudge of butter and line with 2 strips of parchment paper, cross- and lengthwise.
2. **For the Cake:** Stir together flour, sugar, lemon zest, baking powder and salt in a large bowl.
3. Whisk yogurt, butter and eggs in a medium bowl until blended. Combine with the dry ingredients in two batches, mixing thoroughly after each addition. Batter should be smooth.
4. Pour into loaf pan and level with a rubber spatula. Bake for 40-45 minutes. Check for doneness by inserting a clean toothpick or a cake tester, it should come out clean. If not, place back in the oven for another 5 minutes and check again.
5. **For the Syrup:** Stir together the dark agave syrup and orange juice.
6. As soon as the cake comes out of the oven, poke holes on the top of the cake with a skewer and brush with the syrup. Let the cake cool in the pan before sprinkling with nuts and serving.

Notes

- ♦ The syrup makes a nice moist, almost-gooey top, and is the best part in my opinion, like a muffin top that you save for last. If you are cutting sugar in your diet, you can skip it and you will still have a very good cake.
- ♦ You can definitely mix and match flavors, add nuts *in* the batter and dried fruit. I've tried a lemon juice, lemon zest and dried cranberries combo for extra zing. Yum!
- ♦ This is a fantastic snack to slice and individually pack for road trips or a hike.

Copyright © 2010 Gourmeted.com

*This recipe was adapted from the March 2010 issue of the **Waitrose Food Illustrated** magazine. It was featured on [Gourmeted.com](http://gourmeted.com) in April 25, 2010: <http://gourmeted.com/2010/04/25/easy-yogurt-cake/>*

Please email us at gourmeted@gmail.com if you have questions. Happy baking!