



## French Yogurt Cake

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



237 kcal

DESSERT

### Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 2 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.8 teaspoon kosher salt
- ☐ 1 tablespoon lemon zest finely grated
- ☐ 0.8 cup greek yogurt
- ☐ 1 cup sugar
- ☐ 0.5 teaspoon vanilla extract

☐ 0.5 cup vegetable oil

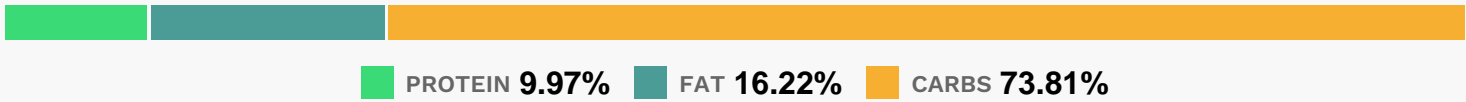
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ loaf pan

## Directions

- ☐ Preheat oven to 350°F. Coat a standard(8 1/2x4 1/4") loaf pan with nonstick vegetableoil spray. Dust with flour; tap out excess.
- ☐ Whisk 1 1/2 cups all-purpose flour, 2 teaspoonsbaking powder, and 3/4 teaspoon kosher salt in a medium bowl. Using your fingers, rub 1 cupsugar with 1 tablespoon finely grated lemonzest in a large bowl until sugar is moist.
- ☐ Add 3/4 cup whole-milk Greek yogurt,1/2 cup vegetable oil, 2 large eggs, and1/2 teaspoon vanilla extract; whisk to blend. Foldin dry ingredients just to blend.
- ☐ Pour batterinto prepared pan; smooth top.
- ☐ Bake untilltop of cake is golden brown and a testerinserted into center comes out clean, 50–55minutes.
- ☐ Let cake cool in pan on a wire rackfor 15 minutes. Invert onto rack; let coolcompletely. DO AHEAD: Can be made 3 daysahead. Store airtight at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:29.64, Glycemic Load:30.64, Inflammation Score:-2, Nutrition Score:5.8782608146253%

## Nutrients (% of daily need)

Calories: 236.57kcal (11.83%), Fat: 4.3g (6.61%), Saturated Fat: 0.86g (5.4%), Carbohydrates: 43.99g (14.66%), Net Carbohydrates: 43.27g (15.74%), Sugar: 25.74g (28.6%), Cholesterol: 47.44mg (15.81%), Sodium: 349.3mg (15.19%),

Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Protein: 5.94g (11.88%), Selenium: 13.8µg (19.71%), Vitamin B2: 0.23mg (13.6%), Vitamin B1: 0.19mg (12.91%), Folate: 50.18µg (12.54%), Phosphorus: 97.58mg (9.76%), Calcium: 91.51mg (9.15%), Manganese: 0.17mg (8.36%), Iron: 1.45mg (8.06%), Vitamin B3: 1.44mg (7.18%), Vitamin K: 5.12µg (4.88%), Vitamin B12: 0.24µg (4.04%), Vitamin B5: 0.36mg (3.59%), Zinc: 0.43mg (2.87%), Fiber: 0.71g (2.86%), Vitamin E: 0.37mg (2.48%), Copper: 0.05mg (2.44%), Magnesium: 9.14mg (2.28%), Vitamin B6: 0.04mg (2.25%), Potassium: 71.08mg (2.03%), Vitamin D: 0.25µg (1.67%), Vitamin A: 68.63IU (1.37%), Vitamin C: 0.97mg (1.17%)