



## Lemon-Yogurt Crumb Cake

READY IN



335 min.

SERVINGS



10

CALORIES



498 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

### Ingredients

- 0.1 teaspoon baking soda
- 0.5 cup butter cold cut into pieces
- 0.5 cup butter softened
- 3 large eggs separated
- 1.5 cups flour all-purpose
- 0.7 cup granulated sugar
- 1.5 cups granulated sugar divided
- 0.8 cup easy lemon curd quick
- 1 tablespoon lemon zest

- 1 tablespoon orange zest
- 0.5 cup greek yogurt plain
- 0.3 cup powdered sugar
- 0.1 teaspoon salt
- 10 servings crumb topping

## Equipment

- frying pan
- oven
- knife
- wire rack
- blender
- stand mixer

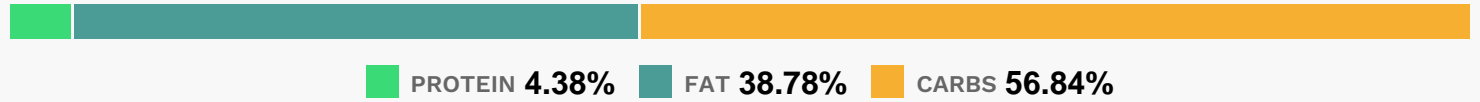
## Directions

- Prepare Crumb Topping: Preheat oven to 35
- Combine first 5 ingredients; cut cold butter into flour mixture with a pastry blender or fork until crumbly. Cover and chill until ready to use.
- Prepare Cake Batter: Beat softened butter at medium speed with a heavy-duty electric stand mixer until creamy.
- Add 1 1/4 cups granulated sugar, beating 3 minutes or until fluffy.
- Add egg yolks, 1 at a time, beating just until yellow disappears.
- Stir together flour and baking soda; add to butter mixture alternately with yogurt, beginning and ending with flour mixture. Stir in lemon zest.
- Beat egg whites at high speed until foamy; gradually add remaining 1/4 cup granulated sugar, 1 Tbsp. at a time, beating until stiff peaks form. Fold into batter.
- Pour batter into a greased and floured 9-inch square (2-inch-deep) pan. Dollop with lemon curd; gently swirl with a knife.
- Sprinkle Crumb Topping over batter.
- Bake at 350 for 45 to 50 minutes or until a wooden pick inserted in center comes out clean.

Remove from oven; dust with powdered sugar.

Serve warm, or cool on a wire rack 1 hour.

## Nutrition Facts



### Properties

Glycemic Index:31.52, Glycemic Load:40.61, Inflammation Score:-4, Nutrition Score:5.4782608747482%

### Nutrients (% of daily need)

Calories: 498.21kcal (24.91%), Fat: 21.85g (33.61%), Saturated Fat: 13.22g (82.61%), Carbohydrates: 72.04g (24.01%), Net Carbohydrates: 71.35g (25.94%), Sugar: 57.17g (63.52%), Cholesterol: 105.11mg (35.04%), Sodium: 268.84mg (11.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.55g (11.11%), Selenium: 12.49µg (17.84%), Vitamin A: 651.51IU (13.03%), Vitamin B2: 0.21mg (12.22%), Folate: 43.04µg (10.76%), Vitamin B1: 0.16mg (10.53%), Phosphorus: 70.17mg (7.02%), Manganese: 0.14mg (6.93%), Iron: 1.19mg (6.61%), Vitamin B3: 1.16mg (5.8%), Vitamin E: 0.73mg (4.84%), Vitamin B12: 0.24µg (4.04%), Vitamin B5: 0.38mg (3.76%), Calcium: 30.5mg (3.05%), Fiber: 0.7g (2.78%), Zinc: 0.41mg (2.76%), Copper: 0.05mg (2.37%), Vitamin B6: 0.04mg (2.16%), Magnesium: 8.18mg (2.05%), Vitamin D: 0.3µg (2%), Vitamin C: 1.59mg (1.93%), Potassium: 66.32mg (1.89%), Vitamin K: 1.72µg (1.63%)