



Yogurt Cake with Marmalade Glaze

READY IN



45 min.

SERVINGS



8

CALORIES



280 kcal

DESSERT

Ingredients

- 1.5 cups flour
- 2 teaspoons double-acting baking powder
- 3 large eggs
- 0.3 cup jam (for glaze)
- 0.3 teaspoon salt
- 1 cup yogurt plain
- 1 cup sugar
- 0.3 teaspoon vanilla extract
- 0.5 cup vegetable oil

- 1 teaspoon water

Equipment

- bowl
- frying pan
- baking sheet
- sauce pan
- oven
- whisk
- loaf pan
- spatula

Directions

- Position rack in center of oven and preheat to 350°F. Generously butter 8 1/2x4 1/2x2 1/2-inch metal loaf pan. Sift flour, baking powder, and salt into medium bowl.
- Combine yogurt, sugar, eggs, lemon peel, and vanilla in large bowl; whisk until well blended. Gradually whisk in dry ingredients. Using rubber spatula, fold in oil.
- Transfer batter to prepared pan.
- Place pan on baking sheet.
- Place cake on baking sheet in oven and bake until cake begins to pull away from sides of pan and tester inserted into center comes out clean, about 50 minutes. Cool cake in pan on rack 5 minutes.
- Cut around pan sides to loosen cake. Turn cake out onto rack. Turn cake upright on rack and cool completely. (Can be made 1 day ahead. Wrap and store at room temperature.)
- Stir marmalade and 1 teaspoon water in small saucepan over medium heat until marmalade melts.
- Brush hot mixture over top of cake.
- Let glaze cool and set.
- Cut cake crosswise into slices.

Nutrition Facts

PROTEIN 9.34% FAT 15.59% CARBS 75.07%

Properties

Glycemic Index:36.51, Glycemic Load:34.61, Inflammation Score:-2, Nutrition Score:7.1999999543895%

Nutrients (% of daily need)

Calories: 280.04kcal (14%), Fat: 4.88g (7.51%), Saturated Fat: 1.08g (6.72%), Carbohydrates: 52.89g (17.63%), Net Carbohydrates: 52.13g (18.96%), Sugar: 32.6g (36.23%), Cholesterol: 70.36mg (23.45%), Sodium: 233.04mg (10.13%), Alcohol: 0.04g (100%), Alcohol %: 0.04% (100%), Protein: 6.58g (13.16%), Selenium: 15.17µg (21.67%), Vitamin B2: 0.29mg (16.83%), Folate: 56.55µg (14.14%), Vitamin B1: 0.21mg (13.86%), Calcium: 136.17mg (13.62%), Phosphorus: 134.46mg (13.45%), Iron: 1.62mg (9%), Manganese: 0.17mg (8.62%), Vitamin B3: 1.44mg (7.2%), Vitamin B12: 0.35µg (5.89%), Vitamin B5: 0.59mg (5.89%), Vitamin K: 5.2µg (4.95%), Zinc: 0.71mg (4.75%), Potassium: 138.13mg (3.95%), Magnesium: 13.94mg (3.49%), Copper: 0.06mg (3.23%), Vitamin B6: 0.06mg (3.03%), Fiber: 0.75g (3.01%), Vitamin E: 0.45mg (2.98%), Vitamin D: 0.38µg (2.5%), Vitamin A: 103.39IU (2.07%), Vitamin C: 1.21mg (1.47%)