

French-Style Yogurt Cake with Lemon

Ingredients

Cake:

- 1 1/2 cups unbleached all-purpose flour
- 2 teaspoons baking powder
- pinch of salt
- 2 teaspoons grated lemon zest
- 1/2 cup well-stirred plain whole-milk yogurt (not low-fat or non-fat)
- 1 cup sugar
- 3 large eggs
- 1/2 cup vegetable oil, such as canola

Icing:

- 1 cup powdered sugar, sifted
- 3 tablespoons lemon juice

Preparation

Preheat the oven to 350 degrees Fahrenheit.

Grease a 9-inch round cake pan with butter or cooking spray. Line the bottom of the pan with a round of parchment paper, and grease it too.

In a medium bowl whisk together the flour, baking powder, and salt. Add the lemon zest, and whisk to mix thoroughly.

In a large bowl, combine the yogurt, sugar, and eggs, stirring until well blended. Add the flour mixture and stir just to combine. Add the oil and stir to incorporate. At first, it will look like a horrible, oily mess, but keep stirring, and it will come together into a smooth batter. Pour and scrape the batter into the prepared pan.

Bake for 30-35 minutes, until the cake feels springy to the touch and a toothpick or cake tester inserted into the center comes out clean. Do not overbake.

Cool cake on a rack for about 20 minutes; then turn it out of the pan to cool completely.

When the cake is thoroughly cooled, combine the lemon juice and powdered sugar in a small bowl and spoon it gently over the cake. The glaze will be thin and will soak in like a syrup.

Serve immediately.

