

Lemon Yogurt Cake with Citrus Glaze

Ingredients

2 ¼ C all-purpose flour
3 TSP baking powder
½ TSP salt 2 eggs, at room temperature
¾ C grapeseed oil or any mild flavored oil
1 C plain Greek full-fat yogurt
Finely grated zest of 1 large lemon
⅓ C freshly squeezed lemon juice
1 C granulated sugar

YOGURT WHIPPED CREAM

½ C plain Greek yogurt
½ C heavy cream, chilled 1 TBSP sifted confectioners' sugar

BERRY CRUMBLE

½ C all-purpose flour
¼ C light brown sugar, lightly packed
½ TSP salt
4 ½ TBSP cold unsalted butter, diced
2 C blueberries

NANA'S SIMPLE GLAZE

1 C confectioners' sugar
1 TBSP unsalted butter, softened
2 TBSP freshly squeezed juice of a lemon, orange, lime, blood orange, or grapefruit,
according to your taste.

Instructions

Preheat the oven to 350°F. Grease a 9-by-5-inch loaf pan with butter, line the bottom and sides of the pan with parchment paper, and grease the paper.

Place a large sifter or a sieve in a large mixing bowl. Add the flour, baking powder, and salt and sift. In another large bowl, whisk the eggs, oil, yogurt, zest, lemon juice, and sugar until combined.

Gradually add the wet ingredients to the dry ingredients and whisk until there are no lumps and the batter is smooth. Pour the batter into the prepared pan and smooth the top. Bake in the center of the oven for 50 to 55 minutes. Cover the top with tinfoil after 30 minutes if it's browning too quickly, or turn the oven down slightly.

When a wooden skewer inserted in the center comes out clean, and the cake bounces back when lightly pressed, remove the cake from the oven and let it stand for 10 minutes. Run a butter knife

around the cake to gently release. 7 Peel o the parchment paper from the sides. Invert the cake, peel o the bottom piece of parchment paper, and cool on a wire rack

Source: <https://tastecooking.com/recipes/lovely-lemon-cake-recipe/>