

## Angus' all-in-one lemon yogurt cake

Preparation Time – 25 mins

Baking Time – 40 mins

Total Time: 1 hr 5 mins

Servings: 12

### Ingredients

For the cake:

½ cup plain yogurt or Greek yogurt

1 cup granulated sugar

3 large eggs

1 ½ cups all-purpose flour

2 teaspoons baking powder

½ teaspoon salt

grated lemon zest from 1 medium-size lemon

½ cup sunflower grape seed or canola oil

For the glaze:

¼ cup fresh lemon juice

¾ cup of powdered sugar

### Instructions

1. Preheat the oven to 350°F (175°C). Spray an 8-inch round cake pan with baking spray, cover inside surface of pan evenly with the spray. Line bottom of pan with parchment paper and spray parchment paper lightly. Set aside.
2. In a large bowl, combine the yogurt, sugar, eggs and oil – stirring until well blended.
3. In another bowl combine the flour, baking powder, salt and zest, mixing until just combined.
4. Add the dry ingredients into the wet and mix until well combined.
5. Pour the batter into the prepared pan.
6. Bake for 30-40 minutes or until the cake feels springy to the touch and a toothpick inserted into the center comes out clean. Be careful not to overbake.
7. Cool cake on a wire rack for 10 minutes.

8. Combine the lemon juice and powdered sugar in a small bowl and stir until smooth. Gently prick the surface of the cake with a fork to allow the glaze to permeate. With a pastry brush, gently pat the glaze all over the cake. Keep going over the cake until the glaze is gone. Allow cake to cool completely. Sprinkle with powdered sugar if desired and serve.