

# Easy Yogurt Cake



This is an easy yogurt cake that uses the yogurt container to measure all of the ingredients. It's ready in under an hour and the perfect not-too-sweet snack or breakfast treat. It's known in France as "Gâteau au Yaourt" and is typically the first cake that French children learn how to make. My son attends a French school and has made this with his classmates.

**Prep:** 10 mins

**Cook:** 25 mins

**Total:** 35 mins

**Servings:** 6

**Yield:** 6 servings



## Ingredients

- 1 (5 ounce) container plain yogurt
- 3 fluid ounces 1/2 yogurt container vegetable oil
- 2 large eggs
- 7 7/8 ounces 1 1/2 yogurt containers white sugar
- 1 teaspoon vanilla extract
- 5 7/8 ounces 1 3/4 yogurt containers all-purpose flour
- 2 1/2 teaspoons baking powder
- 1 pinch salt

## Directions

### Step 1

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9-inch round springform cake pan.

### Step 2

Empty the yogurt into a mixing bowl. Measure the oil, using the yogurt container, and add to the yogurt. Set aside. Rinse yogurt container and dry with paper towel to continue using it as a measuring tool.

### Step 3

Add eggs, sugar, and vanilla extract to the yogurt-oil mixture. Beat well until thoroughly combined. Add flour, baking powder, and salt. Stir until just combined; batter will be thick. Pour into the prepared cake pan and spread to level the top.

### Step 4

Bake in the preheated oven until a toothpick inserted in the center comes out clean, 25 to 30 minutes.

## Cook's Notes:

A 5 oz yogurt container is equivalent to 3/4 cup. If you would like to make this cake but do not have a 5 oz container, use the following measurements: 3/4 cup plain yogurt; 1 1/2 cups white sugar; 1/3 cup plus 1 tablespoon oil; 1 1/3 cups flour.

## Tips

Try adding your favorite flavors or additions. A great one is 1/2 yogurt container mini chocolate chips! You could use lemon yogurt and add lemon zest for a lemon yogurt cake. The possibilities are endless! If

you use a flavored and sweetened yogurt instead of plain, consider reducing the added sugar to 1 yogurt container.

### **Nutrition Facts**

**Per Serving:** 400 calories; protein 6.2g; carbohydrates 60.1g; fat 15.5g; cholesterol 63.4mg; sodium 269.5mg.

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