

Yogurt Cake



A lemon pound cake made with yogurt instead of sour cream. I have used this recipe for a long time and had misplaced it. I went to my daughter and had her give me another copy.

Prep: 20 mins

Cook: 1 hr

Additional: 10 mins

Total: 1 hr 30 mins

Servings: 12

Yield: 1 10-inch Bundt pan



Ingredients

1 cup butter, room temperature
2 cups white sugar
3 eggs, room temperature
1 teaspoon lemon extract
2 ¼ cups all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
1 (8 ounce) container lemon flavored yogurt

Directions

Step 1

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10-inch bundt pan.

Step 2

Beat butter and sugar together in a large bowl with an electric mixer until light and fluffy. Beat one egg at a time into the butter mixture; add lemon extract with last egg.

Step 3

Sift together the flour, baking soda and salt. Alternately mix in the flour mixture and the yogurt, starting and ending with the dry ingredients. Beat just until incorporated.

Step 4

Pour batter into prepared pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 10 minutes in the pan, then turn out onto a wire rack and cool completely.

Nutrition Facts

Per Serving: 386 calories; protein 5.1g; carbohydrates 54.6g; fat 16.8g; cholesterol 87.5mg; sodium 289.1mg.