

## Lemon Cake

Betsy Rice of Zest

### Cake

1½ c. flour

2 tsp. baking powder

½ tsp. kosher salt

1 c. plain yogurt

1 c. sugar

3 eggs

2 tsp. lemon zest (or about 1 lemon)

½ tsp. vanilla

½ c. vegetable oil

Preheat oven to 350°. Grease and flour an 8½ x 4½ loaf pan; set aside. Sift together flour, baking powder and salt; set aside. In a medium sized mixing bowl, whisk together yogurt, 1 c. sugar, eggs, lemon zest and vanilla. Slowly whisk dry ingredients into wet. Gently fold in (with whisk) vegetable oil until all is blended.

Pour batter into pan and bake at 350° for 50 minutes (until toothpick inserted into middle comes out clean.) Cool for 10 minutes.

### Glaze

1/3 cup fresh squeezed lemon juice (1-2 lemons, depending on juiciness)

1/3 cup sugar

While cake is cooling, cook 1/3 c. sugar and lemon juice in saucepan over medium heat until mixture is clear. Gently poke holes in cake with small skewer. When cake is done and has cooled to 10 minutes, the pour lemon sugar over the cakes. Let sit for at least 2 hours before serving. Serves 6-8.