

Whole Foods Market Recipe: Simple Yogurt Cake with Fresh Berries

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This versatile cake is a snap to make and perfect to serve with a mound of juicy fresh berries on top. Personalize it to your taste by using both almond and vanilla extracts as called for, or use 1 teaspoon of either on its own. For a cake with a hint of lemon, substitute freshly grated lemon zest for the almond extract.



Serves 8

Ingredients

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup plain nonfat yogurt
- 1 cup cane sugar
- 3 large eggs
- 1/3 cup expeller-pressed canola oil, plus more for oiling the pan
- 1/2 teaspoon pure almond extract
- 1/2 teaspoon pure vanilla extract
- 2 cups fresh berries for garnish

Method

Preheat oven to 350°F. Oil a 9-inch cake pan, then line the bottom with a circle of parchment paper. Oil the paper, too; set the pan aside.

In a medium bowl, whisk together flour, baking powder, baking soda and salt. In a separate bowl, whisk together yogurt, sugar, eggs, oil, almond extract and vanilla extract. Gently whisk flour mixture into yogurt mixture just until blended and smooth.

Pour batter into prepared pan and bake for 45 minutes, or until cake is golden brown and top has formed a thin crust. The cake should be just firm in the center when done. Cool cake on a wire rack for 10 minutes, then remove cake from pan and peel off parchment paper. Continue cooling on a rack. Slice and serve with berries.

Nutrition

Per Serving: 350 calories (100 from fat), 12g total fat, 1.5g saturated fat, 80mg cholesterol, 260mg sodium, 54g total carbohydrate (2g dietary fiber, 28g sugar), 7g protein