

GOLDEN GRAIN CAKE



PREP TIME: 15 MINS



COOK TIME: 35-40 MINS



SERVES: 10-12 SLICES



INGREDIENTS

- 2 Cups whole grain wheat flour
- 1 Cup unsalted butter, softened
- 1 ½ Cups brown sugar, packed
- 4 Large eggs
- 1 Tsp vanilla extract
- 1 Cup plain yogurt
- 1 Tsp baking powder
- 1/2 Tsp baking soda
- 1/2 Tsp salt
- 1 Zest of 1 lemon

DIRECTIONS

1. Preheat your oven to 350°F (175°C). Grease and flour a 9-inch round cake pan.
2. In a large mixing bowl, cream together the softened butter and brown sugar until light and fluffy.
3. Add the eggs one at a time, beating well after each addition. Make sure to scrape down the sides of the bowl to ensure even mixing.
4. Stir in the vanilla extract and lemon zest until well combined.
5. In a separate bowl, whisk together the whole grain wheat flour, baking powder, baking soda, and salt.
6. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Alternate with adding the yogurt in batches. Begin and end with the dry ingredients.
7. Mix the batter until just combined. Be careful not to overmix, as it may result in a dense cake.
8. Pour the batter into the prepared cake pan and smooth the top with a spatula. Bake in the preheated oven for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
9. Allow the cake to cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.
10. Once the cake has cooled, you can frost it with your favorite frosting or glaze. Cream cheese frosting or a simple lemon glaze would complement the flavors well.



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