

MEYER LEMON YOGURT CAKE



PREP TIME

15 Minutes



BAKE TIME

35-40 Minutes



SERVES

12



Ingredients

- 1¼ cups all-purpose flour
- ½ cup super fine almond flour
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- ¾ cup granulated sugar
- 3 tbsp fresh Meyer lemon zest (about 3 Meyer lemons)
- ⅓ cup olive oil (or citrus olive oil)
- 1 large egg, at room temperature
- ¾ cup Greek yogurt, at room temperature
- ¼ cup low-fat buttermilk, at room temperature
- 2 tbsp fresh Meyer lemon juice

Steps to Make

1. Preheat oven to 350°F and line a 9 x 5-inch loaf pan with parchment paper, letting excess extend over sides of pan. Spray parchment paper lightly with non-stick spray.
2. **Cake:** In a large bowl, whisk together flour, almond flour, baking powder, baking soda, and salt. Make a well in the centre of the mixture.
3. In a medium bowl, combine sugar and Meyer lemon zest, and whisk together for 1 minute to combine. Whisk in olive oil, egg, Greek yogurt, buttermilk, and Meyer lemon juice until combined; add to flour mixture and fold in just until combined. Spoon batter into prepared pan and smooth with an offset spatula; tap pan sharply to reduce air bubbles.
4. Bake for 35 to 40 minutes, until cake is golden, springs back to the touch, and a tester inserted in the centre comes out with a few crumbs attached. Cool in pan on a wire rack for 10 minutes; carefully lift cake from pan and cool completely.
5. **Glaze:** Whisk together melted butter, salt, Meyer lemon zest and juice, and powdered sugar in a small bowl. Drizzle glaze over cake and let set before serving.

Glaze:

- 1 tbsp unsalted butter, melted
- 1/8 tsp salt
- 2 tsp fresh Meyer lemon zest
- 2 tbsp fresh Meyer lemon juice
- 3/4 cup powdered sugar, sifted

RELISH NOTES:

- Cake can also be made with 1/3 cup melted coconut oil or neutral baking oil.
- If you can't find Meyer lemons, you can substitute regular lemon zest and juice. You may want to reduce the zest and juice of regular lemons to half since regular lemons will have a stronger acidity and tartness.