

Lemon Yogurt Cake

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Original recipe and notes at www.devamadeo.com



Details:

Yield: an 8" x 8" pan

Total time: 1 hour, including cooling down the butter and baking time

Active time: 15 minutes for making the brown butter, 15 minutes for making the batter

Baking time: 15 - 20 minutes

Equipment: 8" x 8" cake pan, hand whisk, parchment paper (optional)

My Prep:

Ingredients:

Lemon Yogurt Cake:

- Lemon zest - about 2 TBSP, packed, the zest of two medium to large lemons
- Natural granulated sugar - 1 $\frac{1}{2}$ cup / 319g
- All-purpose flour, preferably unbleached - 2 cups / 303g
- Baking powder - 1 $\frac{1}{4}$ Tsp / 6g
- Fine sea salt - $\frac{1}{2}$ Tsp / 3g
- Unsalted butter, barely softened (see notes) - 8 TBSP (1 stick) / 115g
- Eggs, barely at room temperature - 2 / 98g total
- Vanilla extract - 1 Tsp / 4g

Steps:

Making the cake and sugary topping:

Preheat oven at 350°. Grease with plenty of butter a 9" springform or regular cake pan or line it with parchment paper. You can use baking spray as well.

In a large plate rub the lemon zest with the 1 $\frac{1}{2}$ cup / 319g of sugar for 3 to 4 minutes.

In a medium bowl mix the 2 cups/303 g of flour, the 1 $\frac{1}{4}$ teaspoon / 6g of baking powder and the $\frac{1}{2}$ teaspoon of salt/3 g with a hand whisk.

Using a stand mixer or electric hand mixer, beat the 8 tablespoons/115 g of barely softened butter in slowest speed for about 30 seconds. You just want to cream it a little bit. Add the sugar-lemon zest mixture and beat for about a minute,

○ Almond extract – about $\frac{1}{4}$ Tsp to $\frac{1}{2}$ Tsp, depending on your preference

○ Vegetable oil – $\frac{1}{3}$ cup / 72g

○ Fat free Greek yogurt – $\frac{3}{4}$ cup / 180g

Crunchy sugary topping:

○ Natural granulated sugar – $\frac{1}{2}$ cup + 1 TBSP / 131g

○ Freshly lemon juice – $\frac{1}{4}$ cup / 53g

Blueberry compote (optional):

○ Cold water – $\frac{1}{4}$ cup, 59g

○ Cornstarch – $\frac{1}{2}$ TBSP, 4g

○ Blueberries – 1 cups, 125g

○ Natural granulated sugar – 6 TBSP, 34g

○ Freshly squeezed lemon juice – 1 TBSP, 10g

My recipe highlights:

Extra notes:

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until the butter and sugar form a thick grainy paste. Add the 2 eggs, the 1 teaspoon of vanilla, the $\frac{1}{4}$ teaspoon of almond extract (if using) and mix until thick and pale. Add the $\frac{1}{3}$ cup / 72g of oil, the $\frac{3}{4}$ cup / 180g of yogurt and mix until well combined.

Add the flour mixture. Mix in the lowest speed to roughly incorporate everything, then finish mixing by hand with a wooden spoon or spatula.

Transfer batter to prepared pan and smooth it out evenly. Bake for 45 to 50 minutes, until a toothpick comes out clean after you inserted it through the center of the cake.

During the last 5 minutes of baking, mix the $\frac{1}{2}$ cup + 1 tablespoon / 131g of sugar for the topping with the $\frac{1}{4}$ cup / 53g of lemon juice. Mix gently to prevent dissolving the sugar into the juice.

Retire from oven and immediately pour sugar-lemon juice mixture. Let it cool down completely and wait until the top is completely dry. Serve simply plain, with the blueberry compote or fresh fruits.

Store any remaining cake in a covered but not airtight container. In a cool area.

You may whip some cream and spread on top!

Making the blueberry compote:

In a small saucepan combine the $\frac{1}{2}$ cup / 59g of water with the $\frac{1}{2}$ tablespoon / 4g of cornstarch and dissolve. Incorporate the 1 cups / 125g of blueberries, the 6 tablespoons / 34g of sugar and the 1 tablespoons / 10g of lemon juice.

Let it boil, then cook for 2 to 3 extra minutes, until you see the liquid is thickening. Retire from heat and let it cool down completely.

Place in the fridge in an airtight container and use over pancaes, waffles or ice cream.

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