



YOGURT LEMON BUNDT CAKE

A slice of cake is always a wonderful accompaniment to afternoon tea or coffee.



PREP TIME
15 minutes



BAKE TIME
30 minutes



SERVES
16

DIRECTIONS

1. Preheat oven to 350°F (180°C). Grease and flour bundt pan; set aside.
2. In a bowl, whisk together flour, baking powder, salt and nutmeg.
3. Zest lemon and squeeze the juice from half of the lemon.
4. In a large bowl, whisk eggs and sugar until smooth and creamy looking. Whisk in oil,

yogurt, lemon zest and lemon juice. Add flour mixture and stir to combine. Pour batter into prepared pan and bake for about 30 minutes or until tester inserted in centre comes out clean.

5. Let cool in pan. Turn out onto cooling rack and let cool completely. Sprinkle with icing sugar and slice.

INGREDIENTS

- 2 cups (500 mL) all purpose flour
- 2 tsp (10 mL) baking powder
- ½ tsp (2 mL) baking soda
- ¼ tsp (1 mL) salt
- Pinch grated nutmeg
- 1 lemon
- 2 large eggs
- 1 cup (250 mL) granulated sugar
- ½ cup (125 mL) canola oil
- ½ cup (125 mL) Danone vanilla or plain yogurt
- Icing sugar (optional)



Per serving

(1/16th recipe/about 52 g)

180	calories
8 g	fat
1 g	saturated fat
0 g	trans fat
25 g	carbohydrates
1 g	fibre
13 g	sugars
3 g	protein
25 mg	cholesterol
120 mg	sodium
100 mg	potassium
40 mg	calcium
1.0 mg	iron



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