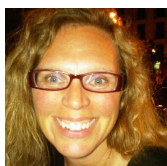


Orange Almond Yogurt Cake

I love this cake because it's so refreshing and bright. It reminds me of summer! I also like it because it's not too sweet and you can eat it for breakfast, a snack, or as dessert.

Shopping list:

12 tablespoons (170 g.) room temperature butter (plus more for greasing the pan)
1²/₃ cups (375 g.) sugar
6 wide strips orange zest, plus 1 tablespoon (15 g.) finely grated zest
¾ cup (85 g.) semolina flour
¾ cup (85 g.) all-purpose flour (spooned and leveled)
½ cup (60 g.) blanched almonds, finely ground in a food processor
1 teaspoon (5 g.) baking powder
¼ teaspoon (3.75 g.) salt
2 large eggs plus 1 large yolk
1 teaspoon (5 ml) vanilla extract
1 cup (235 ml) Greek yogurt, plus more for serving



Contributed by
Karin Rockstad

Translator of Spanish-English

One in a series of recipes contributed by our volunteers

C2

Method

Preheat oven to 350 F/180 C. Butter a 9-inch (23 cm) round cake pan and line with parchment paper; butter paper. In a small saucepan, combine ²/₃ cup (75 g.) sugar, ¹/₂ cup (120 ml.) water and wide orange zest strips. Bring to a simmer over medium high; cook until sugar has dissolved, about 3 minutes. Set syrup aside to steep.

In a large bowl, whisk together flours, almonds, grated orange zest, baking powder, and salt. In another large bowl, using an electric mixer, beat butter and 1 cup (300 g.) sugar until light and creamy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. With mixer on low, alternately beat in flour mixtures and yogurt, beginning and ending with flour mixture.

Transfer batter to prepared pan; bake until cake is golden and a toothpick inserted in center comes out clean, 50-55 minutes. Let cool in pan 10 minutes, then invert onto a rimmed serving plate. Using a fork, poke shallow holes (about 15) into top of cake. Pour half the syrup over cake; garnish with orange-zest strips from syrup. Let cool completely. Serve with yogurt and remaining syrup.



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