

Three Fresh Yogurt Cake Recipes From San Francisco

Yogurt cake is a delicious and versatile dessert that can be enjoyed for breakfast, lunch, or dinner. It is also a great way to use up any leftover yogurt you may have. These three recipes from San Francisco are sure to please everyone at your table.

1. Lemon Yogurt Cake

This light and fluffy cake is perfect for a summer dessert. The lemon zest and juice give it a bright and refreshing flavor.



Three Fresh Yogurt Cake Recipes from San Francisco: Independent Author by Lorilynn Bauer

★★★★☆ 4.3 out of 5

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Text-to-Speech	: Enabled
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 7 pages
Lending	: Enabled
Screen Reader	: Supported



Ingredients:

- 1 cup all-purpose flour
- 1 teaspoon baking powder

- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 cup plain yogurt
- Zest and juice of 1 lemon

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
3. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the yogurt, lemon zest, and lemon juice.
4. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Pour the batter into the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
5. Let the cake cool in the pan for 10 minutes before inverting it onto a wire rack to cool completely.

2. Chocolate Yogurt Cake

This rich and decadent cake is perfect for a chocolate lover's dessert. The yogurt adds a touch of tanginess that balances out the sweetness of the chocolate.

Ingredients:

- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 cup plain yogurt
- 1 teaspoon vanilla extract

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.
2. In a medium bowl, whisk together the flour, cocoa powder, baking powder, baking soda, and salt.
3. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the yogurt and vanilla extract.

4. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Pour the batter into the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
5. Let the cake cool in the pan for 10 minutes before inverting it onto a wire rack to cool completely.

3. Vanilla Yogurt Cake

This simple and classic cake is perfect for any occasion. The vanilla flavor is subtle and delicate, making it a great choice for people of all ages.

Ingredients:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 cup plain yogurt
- 1 teaspoon vanilla extract

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
3. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the yogurt and vanilla extract.
4. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Pour the batter into the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
- 5.



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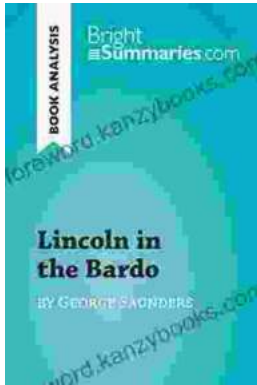
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