

## **FRENCH-STYLE YOGURT LEMON CAKE**

(from [Alpineberry](#))

*for the cake:*

3/4 cup plain yogurt  
1 cup granulated sugar  
1 tbsp finely grated lemon zest  
3 large eggs  
1 + 1/2 cups all-purpose flour  
2 tsp baking powder  
1 tbsp poppy seeds  
1/3 cup canola oil

*for the glaze:*

1/4 cup freshly squeezed lemon juice  
1/3 cup powdered sugar

Heat the oven to 350F. Butter a 9-inch round cake pan. Line with a parchment circle and butter the paper.

In a large bowl, mix the yogurt, sugar, and lemon zest with a whisk. Add the eggs and mix well. Add the flour, baking powder, and poppy seeds. Mix until flour is just incorporated.

Add the oil and mix well. The batter will look curdled at first but it will come together. Pour the batter into your prepared pan.

Bake at 350F for 30-35 minutes, until your cake tester is clean and the cake springs back when lightly touched.

Allow cake to cool in pan on a rack for about 15 minutes. Remove cake from the pan and set on a rack to cool completely.

Combine the lemon juice and powdered sugar and spoon it gently over the cake. The glaze will be thin and will soak in like a syrup.