



Yogurt Lemon Cake

If you're looking for a tasty, unique dessert, check out this Moroccan-inspired recipe for yogurt lemon cake, which incorporates a different kind of dairy to create a richer taste. It's very simple and versatile; you can use whatever flavor of yogurt you prefer to complement the lemon zest. Enjoy!

Ingredients

1 cup light lemon-flavored yogurt (you can also use vanilla or another fruit flavor, depending on your preference)
4 cups flour
2 cups sugar
1 cup vegetable oil
4 eggs
1 lemon, grated for zest
½ tbsp baking powder
Pinch of salt

Preparation Process

Separate the eggs and pour the whites and yolks into separate bowls

Pour the sugar into the egg yolks and beat until the mixture turns white, then add the vegetable oil, yogurt and lemon zest

Sift the flour into the egg yolk mixture, add the baking powder and stir thoroughly

Add the salt to the egg whites and beat until the combination has formed white peaks, then combine the egg white mixture with the egg yolk mixture

Brush a cake pan with vegetable oil and spread flour on top of the oil

Pour the batter into the pan and bake at 350 degrees for 50-60 minutes

Let the cake cool for 5 minutes, remove from cake pan and serve.

If you want to watch the video again. Click [here](#).