



Triple Citrus Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

8 ounces lime yogurt

4 eggs

3/4 cup sugar

1 teaspoon vanilla

1/2 cup grapeseed oil

Zest of 2 lemons, minced

1 1/2 cups flour

2 teaspoons baking powder

1/2 teaspoon salt

1 cup powdered sugar

2 tablespoons orange juice

Instructions

1. Whisk flour, baking powder and salt. Set aside.
 2. With an electric mixer, beat yogurt, eggs, sugar, vanilla and oil until combined.
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3. Switch to a spatula and fold in flour mixture until incorporated.
 4. Coat a 9 x 5 loaf pan with floured baking spray (or use parchment paper coated with baking spray as well) and pour in batter. Smooth evenly. Bake in a preheated oven at 350 degrees for 40-50 minutes or until a cake tester comes out clean.
 5. Allow cake to cool at least an hour.
 6. When cake is cool, move to a serving plate or cake platter. Mix powdered sugar with orange juice until smooth and drizzle the glaze over cake.