Orange Yogurt Cake with Orange Cream

NIBBLEDISH CONTRIBUTOR

Ingredients

Cake:
1 ½ cups all purpose flour
2 tsp baking powder
½ tsp salt
1 cup plain yogurt
1 cup sugar
3 large eggs
zest of 2 oranges
½ tsp vanilla extract
½ cup canola oil

Cream:
1 cup heavy whipping cream (or already made whipping cream such as Cool Whip)
2 tbsp confectioner’s sugar
1 tsp vanilla extract
zest of 1 orange

Instructions

Cake:

Preheat oven to 350 and grease your cake pan choice (I made half the recipe and placed in individual cake pans).

Sift flour, baking powder, and salt into bowl. In another bowl, whisk yogurt, sugar, eggs,

zest and vanilla. Whisk the flour mixture into other ingredients and then add oil, just fold it in. Pour into prepped cake pan and bake for 50 minutes until tooth pick inserted comes out clean. Allow to cool. I recommend cutting cake in two and adding a cream layer.

Cream:

Whisk all ingredients together until it becomes stiff, might take some time. Refrigerate for 20-30 minutes and place on top before serving cake.