

Orange Yogurt Cake with Orange Cream

NIBBLEDISH CONTRIBUTOR

Ingredients

Cake:

1 1/2 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

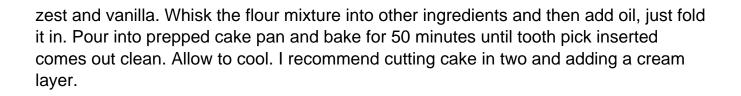
zest of 1 orange

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,



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.