



Lemon Berry Yogurt Cake

★★★★★ 4.8 from 101 reviews

Prep Time: 15 minutes **Cook Time:** 1 hour **Total Time:** 4 hours, 15 minutes **Yield:** serves 12

Sweet, studded with berries, and flavored with fresh lemon, vanilla, and butter, this supremely moist yogurt cake will soon become your favorite "anytime" cake. We love it!

Ingredients

- 3 cups (360g) **cake flour*** (spoon & leveled)
- 1 and 1/2 teaspoons **baking powder**
- 1/2 teaspoon **baking soda**
- 1 teaspoon **salt**
- 1 cup (240g) **plain Greek yogurt**, at room temperature*
- 2 teaspoons **lemon zest**
- 1/3 cup (80ml) **fresh lemon juice**
- 1 cup (230g; 2 sticks) **unsalted butter**, softened to room temperature
- 2 cups (400g) **granulated sugar**
- 1 and 1/2 teaspoons **pure vanilla extract**
- 3 large **eggs**, at room temperature
- 2 cups (325g) **mixed berries**, fresh or frozen (do not thaw)*

LEMON GLAZE

- 1 cup (120g) **confectioner's sugar**
- 3 Tablespoons (45ml) **fresh lemon juice**
- 1/4 teaspoon **pure vanilla extract**

Instructions

- 1 **Make the cake:** Preheat oven to 350°F (177°C). Generously grease a 10-12 cup **bundt pan** with butter or nonstick spray.
- 2 Whisk the cake flour, baking powder, baking soda, and salt together in a large bowl. Set aside.
- 3 Whisk the yogurt, lemon zest, and lemon juice together in a medium bowl. Set aside.
- 4 Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter and sugar together on high speed until smooth and creamy, about 2-3 minutes. Scrape down the sides and up the bottom of the bowl with a rubber spatula. On medium speed, beat in the vanilla extract. On low speed, beat the eggs in 1 at a time allowing each to fully mix in before adding the next. After the 3rd egg is added, be careful not to over-mix. Stop the mixer once all eggs are incorporated.
- 5 Pour the dry ingredients into the butter/eggs. Pour the yogurt mixture on top. Turn the mixer onto medium speed and beat everything together *just* until combined. Do not over-mix. Using a rubber spatula, fold in the berries. The batter will be a little thick and very creamy.
- 6 Pour/spoon batter evenly into prepared pan. Bake for 55-70 minutes. Loosely tent the baking cake with aluminum foil halfway through bake time to ensure the surface does not over-brown. Use a toothpick to test for doneness and begin checking at 55 minutes. Once the toothpick comes out completely clean, the cake is done. This is a large cake so don't be alarmed if it takes longer in your oven.
- 7 Remove cake from the oven and allow to cool for 1 hour inside the pan. Then invert the slightly cooled cake onto a wire rack or serving dish. Allow to cool completely before glazing, slicing, and serving.
- 8 **Make the glaze:** Whisk the glaze ingredients together. If desired, add more confectioners' sugar to thicken or more lemon juice to thin out. Drizzle on top of cooled cake. Icing will set after a few hours, making this cake convenient for storing and/or transporting.
- 9 Cover leftover cake tightly and store in the refrigerator for up to 5 days.

Notes

- 1 **Freezing Instructions:** Wrap unglazed baked and cooled cake in 1-2 layers of plastic wrap, then a layer of aluminum foil. Freeze for up to 3 months. Allow to thaw in the plastic wrap & foil overnight in the refrigerator, then bring to room temperature before glazing, slicing, and serving.
- 2 **Loaf Pan:** Pour the batter into two greased 9×5 inch loaf pans. Bake each at 350°F (163°C) for about 45 minutes or until baked through. Use a toothpick to test for doneness. Or halve all of the ingredients to make one loaf. (Use 1 egg + 1 egg yolk.)
- 3 **Cake Flour:** For the best results, I strongly recommend cake flour. You can find it in the baking aisle and I have many more recipes using it. If you cannot get your hands on cake flour, you can make a DIY cake flour substitute.

- 4 **Yogurt:** You can use plain Greek yogurt, plain yogurt, or even sour cream. I recommend low-fat, non-fat, or full fat yogurt. If using sour cream, use full fat.
- 5 **Lemons:** 2 medium/large lemons will be enough for the cake and glaze. If you're looking for a plain yogurt cake (no lemon flavor), simply leave out the lemon zest and replace the lemon juice with milk (dairy or nondairy) in both the cake and glaze.
- 6 **Berries:** I recommend sticking with mostly blueberries and chopped strawberries. Some raspberries and/or blackberries are OK, but they become a little wet and mushy and can impact the color and consistency of the baked cake. I use 3/4 cup blueberries, 3/4 cup chopped strawberries, and 1/4 cup each raspberries and blackberries. You can use frozen berries if needed. Do not thaw.

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