

Taste of Home



## Makeover Lemon Pound Cake

★★★★☆

*For this lovely golden cake, I use fat-free yogurt to trim the calories. It's a comforting dessert for days when it's warm enough to dine outside. —Lauren Gilmore, Pennington, New Jersey*

**TOTAL TIME:** Prep: 20 min. Bake: 50 min. + cooling

**YIELD:** 1 loaf (16 slices).

### Ingredients

1/4 cup butter, softened

3/4 cup sugar

3 large eggs, room temperature

2 tablespoons canola oil

2 tablespoons lemon juice

2 teaspoons grated lemon zest

1 teaspoon vanilla extract

2 tablespoons poppy seeds, optional

1-1/2 cups all-purpose flour

2-1/2 teaspoons baking powder

3/4 teaspoon salt

1 cup fat-free vanilla Greek yogurt

Candied lemon slices, optional

### Directions

1. Preheat oven to 350°. Coat a 9x5-in. loaf pan with cooking spray.
2. In a large bowl, beat butter and sugar until crumbly. Add eggs, 1 at a time, beating well after each addition. Beat in oil, lemon juice, zest, vanilla and, if desired, poppy seeds. In another bowl, whisk flour, baking powder and salt; add to creamed mixture alternately with yogurt, beating after each addition just until combined.
3. Transfer to prepared pan. Bake 50-60 minutes or until a toothpick inserted in center comes out clean. Cool in pan 10 minutes before removing to a wire rack to cool completely. If desired, top with candied lemon slices.

### Nutrition Facts

1 slice: 145 calories, 6g fat (2g saturated fat), 43mg cholesterol, 253mg sodium, 20g carbohydrate (11g sugars, 0 fiber), 4g protein.

**Diabetic Exchanges:** 1 starch, 1 fat.

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