

CITRUS & YOGURT CAKE



Recipe provided by



Ready In: 2 Hours

Serves: 8

What you'll need

- Measuring cups
- Measuring spoons
- Grater
- Sharp knife
- Mixing bowls
- Bundt pan
- Spatula or spoon

INGREDIENTS:

- 2 Florida oranges, 1 zested and 1 sliced thin
- 2 Florida grapefruit, 1 zested and 1 sliced thin
- 4 Florida Key limes, 2 zested and 2 sliced thin
- 2 ½ cups Florida sugar
- 1 cup plain (whole fat) Greek yogurt
- 1 stick unsalted butter, (softened)
- 6 eggs, (room temperature)
- 1 tablespoon pure vanilla extract
- 3 cups all-purpose flour
- ½ teaspoon baking soda
- Pinch of salt
- 2 tablespoons powdered sugar (topping)

HOW TO BAKE:

- Instructions are on the following slide.

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HOW TO BAKE:

1. Heat the oven to 325°F. Zest 1 orange, 1 grapefruit, and 2 Key limes into a small bowl. Peel and slice the rest of the fruit into thin rounds and set everything aside.
2. In a large bowl, mix the butter and sugar until it looks light and fluffy. Add the vanilla, then add the eggs one at a time, mixing after each egg.
3. In a different bowl, mix the flour, baking soda, and salt.
4. Add the dry ingredients to the butter mixture, switching back and forth between adding the dry mix and the yogurt. Mix until everything is combined, but don't over-mix.
5. Stir in the citrus zest.
6. Pour the batter into a greased bundt pan or two loaf pans. Bake for about 1 hour and 15 minutes, or until a toothpick comes out clean.
7. Let the cake cool for 30 minutes. Place the citrus slices around the edge of a plate or cake stand.
8. Carefully remove the cake from the pan and place it on top of the citrus slices. Sprinkle with powdered sugar. Serve warm or at room temperature.