

STRAWBERRY CHOCOLATE CHIP YOGURT CAKE

(from Fried Ice and Donut Holes)

1 1/2 cups flour
1 1/2 teaspoons baking powder
1/8 teaspoon salt
3 tablespoons butter, softened
3 tablespoons Greek yogurt
1 cup sugar
1 egg
1/2 cup milk
1 teaspoon vanilla extract
1/3 cup chocolate chips, plus more for sprinkling
1 pound strawberries, hulled and quartered

Line the bottom of a 9-inch round springform pan with parchment paper and grease the sides of the pan with butter or cooking spray.

In a large bowl, mix together the flour, baking powder, and salt. In the bowl of a stand mixer, combine the butter, yogurt, and sugar and mix on medium-high speed until light and fluffy, no more than 2 minutes. Reduce the speed to medium and mix in the egg, beating until light and fluffy. Then add the milk and vanilla. Reduce the speed to low and gradually add the flour mixture, mixing just until incorporated. Fold in the chocolate chips.

Pour the batter into the prepared pan. Arrange the strawberries on top of the cake, cut sides down and close together. Sprinkle additional chocolate chips between the berries. Bake at 350 degrees for about 1 hour, or until the top of the cake is golden brown and a toothpick inserted into the center comes out clean. Remove the cake from the oven and cool for about 40 minutes before releasing it from the pan. Dust the top with powdered sugar, if you want.