

FRESH STRAWBERRY YOGURT BUNDT CAKE

(from Shockingly Delicious)

for the cake:

2 1/2 cups all-purpose flour

1/2 teaspoon baking soda

1/2 teaspoon salt

Zest of 1 lemon

1 cup (2 sticks) butter, at room temperature

2 cups sugar

3 eggs

1 tablespoon lemon juice

1 teaspoon almond extract

8 ounces plain or vanilla Greek yogurt

12 ounces fresh strawberries, diced

for the glaze:

1 1/4 cups powdered sugar

1-2 tablespoons lemon juice

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Heat oven to 325 degrees. Grease and flour a 10-inch Bundt pan and set it aside.

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In a bowl, stir together flour, baking soda and salt. Mix in the lemon zest and set aside.

With an electric mixer, cream together the butter and sugar until light and fluffy.

Beat in the eggs one at a time, then stir in lemon juice and almond extract. Alternate beating in the flour mixture and the yogurt, mixing just until incorporated. Gently stir strawberries into the batter.

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Pour the batter into the Bundt pan. Bake for 70-75 minutes, or until a wooden pick inserted into the center of the cake comes out clean. Allow to cool 25 minutes in the pan, then turn out onto a wire rack and cool completely. Once cooled, whisk together the powdered sugar and lemon juice in a small bowl. Drizzle glaze over top of the cake, letting it drip down the sides.

Makes 12-16 slices.