

## Lemony Yogurt Pound Cake



<https://www.foodnetwork.com/recipes/food-network-kitchen/healthy-lemony-yogurt-loaf-cake-recipe-2112126>

### Ingredients:

- Nonstick baking spray
- 1 ½ cups white whole wheat flour
- 2 teaspoons baking powder
- ¼ teaspoon baking powder
- ¼ teaspoon fine salt
- ¾ cup sugar
- Finely grated zest of 1 lemon
- ½ cup plain low-fat (2-percent) Green yogurt
- ¼ cup low-fat (1-percent) milk
- ¼ cup extra-virgin olive oil
- ½ teaspoon pure vanilla extract
- 2 large egg whites
- 1 large egg

### Directions:

1. Preheat oven to 350 degrees F.
2. Spray your 8 ½ by 4 ½ inch loaf pan with baking spray.
3. In a medium bowl, whisk together the flour, baking powder and salt.
4. In a separate bowl rub together the sugar and lemon zest.
5. Vigorously whisk together the yogurt, milk, olive oil, vanilla, egg whites and whole egg until well blended.
6. Add flour mixture into the egg mixture and fold until incorporated.
7. Transfer to baking pan.
8. Bake for about 50 minutes or until cake tester inserted in the center comes out clean.
9. Cool in the pan on a wire rack for 5 minutes and then unmold and cool to room temperature.