

Strawberry Yogurt Cake

Ingredients

- 1 cup (2 sticks) butter, *softened*
- 2 cups sugar
- 3 eggs
- 3 Tb. lemon juice, *divided*
- Zest of 1 lemon
- 2 ½ cups all-purpose flour, *divided*
- ½ tsp. baking soda
- ½ tsp. salt
- 8 oz. plain Greek yogurt
- 12 oz. fresh strawberries, *diced*
- 1 cup powdered sugar

Instructions

1. Preheat oven to 325°. Grease and flour a 10 inch Bundt pan. Sift together the 2 ¼ cups of flour, baking soda and salt. Mix in the lemon zest and set aside.
2. 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 1 Tb. lemon juice. Alternate beating in the flour mixture and the yogurt, mixing just until incorporated.
3. Toss the strawberries with the remaining ¼ cup of flour. Gently mix them into the batter.
4. Pour the batter into the Bundt pan. Bake for 60 minutes, or until a toothpick comes out clean.
5. Allow to cool at least 20 minutes in the pan, then turn out onto a wire rack and cool completely. Once cooled whisk together the remaining 2 Tb. of lemon juice and the powdered sugar. Drizzle over the top of the cake.