

THE FLEXITARIAN COOK

FLEXITARIAN.CHRISTINESUSSKIND.COM

Le Gâteau au Yaourt

3/4 cup plain, unsweetened yogurt (whole milk is better)

2 cups cake flour (or 1 1/2 cup all-purpose + 1/2 cup corn starch)

1 cup sugar

2 eggs

1/2 cup oil

1 tsp vanilla extract

1 tsp amaretto, or rum, or Grand-Marnier (optional)

1 1/2 tsp baking powder

1/2 tsp baking soda

Beat together eggs and sugar; add yogurt, oil and flavorings. Mix together flour, baking soda and baking powder and add to the wet mixture. Incorporate gently. Do not over mix.

Pour into an 8 or 9" round cake pan. Bake at 350 for 30 min or so, until the toothpick inserted in the center of the cake come out clean. Cool 10 min in the pan, then on a wire rack.