

## Zesty Lemon Yogurt Cake

### Instructions

1. Preheat the oven to 350 degrees and add oil or nonstick spray to an 8"x4" loaf pan.
2. In a large bowl, whisk together the flour, almond flour, baking powder, and salt.
3. In a separate large bowl, whisk together the cane sugar and lemon zest. Add the Greek yogurt, olive oil, eggs, and vanilla, and combine.
4. Add the dry ingredients to the wet ingredients. Stir to combine but make sure to not overmix the batter.
5. Pour the batter into the loaf pan and bake for 40-50 minutes.
6. Let cool completely before removing from the pan.
7. Drizzle with lemon glaze and sprinkle lemon zest over the top. Enjoy!

### Ingredients

- 1 cup all-purpose flour, spooned and leveled
- ½ cup almond flour, spooned and leveled
- 2 tsp baking powder
- ¾ tsp sea salt
- ½ cup cane sugar
- 1 tbsp lemon zest
- ¼ cup whole milk Greek yogurt
- ½ cup extra virgin olive oil
- 2 large eggs
- 1 tsp vanilla extract
- Lemon glaze
  - 1 cup powdered sugar
  - 2-3 tbsp fresh lemon juice

### Grocery List

#### Baking Aisle

- Flour
- Almond flour
- Baking powder
- Sea salt
- Cane sugar
- Extra virgin olive oil
- Vanilla extract
- Powdered sugar

#### Produce

- Lemons

#### Dairy

- Greek yogurt
- Eggs