

# YOGURT OLIVE OIL POUND CAKE

## DAIRY

### INGREDIENTS

- 1 1/2 C Whole wheat pastry flour **OR** gluten-free flour of your choice
- 2 T Baking powder
- 1/4 t Salt
- 3/4 C Coconut crystals
- 1 Finely grated zest of 1 lemon
- 1/2 C Greek yogurt
- 1/4 C Milk (low fat) **OR** Rice milk **OR** Almond milk
- 1/4 C Extra-virgin olive oil
- 1/2 t Vanilla
- 3/4 C Egg substitute
- Non-stick cooking spray



### DIRECTIONS

- 1 Pre-heat the oven to 350 F & coat an 8 1/2 X 4 1/2 inch loaf pan with cooking spray
- 2 Whisk together the flour, baking powder & salt in a medium bowl
- 3 Put the coconut crystals & lemon zest in another bowl & mix the lemon zest into the sugar
- 4 Add the yogurt, milk, olive oil, vanilla, egg substitute & whisk until well blended
- 5 Add the flour mixture into the egg mixture and fold until just incorporated
- 6 Pour mix in to the prepared pan
- 7 Bake for 50 minutes or until a toothpick comes out clean
- 8 Cool in the pan on a wire rack for at least 5 minutes & then unmold & cool to room temperature

