YOGURT-LEMON POUND CAKE
(Yiaourtopita)

Various Greek restaurants around America have adopted this traditional recipe. The cake is light, moist and very lemony. It may be served with a dollop of thick strained yogurt or ice cream on the side.

3 1/2 cups all-purpose flour
Pinch of salt
2 teaspoons baking powder
2 teaspoons baking soda
1 cup unsalted butter
1 1/2 cups sugar
2 large eggs, plus 2 whites
2 cups plain yogurt (preferably Greek-style strained yogurt, Krinos Greek Yogurt)
1 tablespoon vanilla extract
Grated zest of 1 large lemon
Confectioner's sugar, for garnish

Sift together the flour, salt, baking powder, and baking soda and set aside. Preheat the oven to 375ºF and butter a 12-inch round or tube pan.

With an electric mixer at high speed, cream the butter until fluffy and light. Add the sugar and continue whipping for 5 minutes. Add the eggs and whites and continue beating at medium speed until the mixture is creamy and light.

Add the flour mixture and the yogurt to the creamed butter and eggs, alternating between each and mixing well after each addition. Add the vanilla and the lemon zest and whip at high speed to combine thoroughly. Pour the batter into the buttered pan and place in on a rack in the middle of the oven. Lower heat to 350ºF, and bake the cake for about 45-50 minutes, or until a cake tester inserted on top comes out clean and the cake is golden and springy. Remove and cool slightly in the pan. Turn the cake onto a rack to cool, dust with confectioner's sugar and serve.

Yield: 10-12 servings