

# After-School Berry Yogurt Cake



Good for many uses: breakfast, included in a lunchbox, or especially as a mid-afternoon snack—perhaps after a long walk home in extreme weather or recovering from a long, pointless virtual meeting.

Make this cake and feel the love of someone patiently but excitedly awaiting your arrival.

## Ingredients

1/2 cup greek vanilla-flavored yogurt

1 cup organic granulated sugar

3 large eggs

1 1/4 cups unbleached all-purpose flour

1/4 cup almond flour

2 tsp. baking powder

1/2 tsp table salt

lemon zest from a small lemon

1/2 cup oil (sunflower oil or avocado oil are my favorites!)

A lot of fresh, seasonal berries.  
About 16 ounces of blackberries in this case.

## Method

1. Turn oven on to 350° F
2. Line an 12-inch circular springform cake pan with parchment paper at the bottom. lightly oil sides with cooking oil spray or lightly coat your fingers with oil and rub around the inner circumference of the pan.
3. In large bowl, whisk the eggs, sugar and yogurt together until thoroughly blended.
4. Add the flours, baking powder, salt and lemon zest.
5. Finally, add the oil and whisk and whir until all ingredients are smooth in the bowl.
6. Pour the batter into your prepared cake pan.
7. Get those berries. Start making a circle of berries roughly halfway between the edge and the middle, and keep making rings of berries until you reach the middle. Then start adding more rings until you reach the outer edge. Don't be afraid to cover up to 80-90% of the surface with the berries. If you do get afraid that someone may judge your artistic merits via your fruit placement, remember that everyone talks about perfect, but even a new car or new kitchen cabinets eventually get that first scratch and this will soon get shoved into a mouth for chewing.
8. Depending on your oven, bake somewhere between 25-40 min; do your first check at 20 min in; then in 10 minutes, then 5 min increments.

**Lorraine Sawicki**