

Apple Yogurt Cake

One 20-cm cake

- 165 g all-purpose flour
- 30 g ground almonds
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 2 large eggs, at room temperature
- 120 ml canola oil
- 180 ml plain yogurt, room temperature
- 1 tsp vanilla extract
- ¼ tsp almond extract (optional)
- 200 g white sugar

Topping:

- 1 large apple
- 7 g white or coarse brown sugar (optional)
- 30 g sliced almonds



Cake:

1. Preheat oven to **180°C**.
2. Butter, or spray with a non-stick vegetable spray, a 20-cm springform pan. Line the bottom of the pan with parchment paper.
3. In a large bowl, whisk together the **flour, ground almonds, baking powder, baking soda, and salt**.
4. In another bowl, stir or whisk together the **eggs, oil, yogurt, vanilla, and almond extract**.
5. Stir in the **sugar**.
6. Add the wet ingredients to the dry ingredients. Stir until just combined.
7. Scrape the batter into the prepared pan, smoothing the top with an offset spatula.
8. Peel, core, and cut the **apple** into 3-mm slices. Lay the apple slices on top of the batter, overlapping slightly.
9. Sprinkle with about **7 g of sugar** and then the **sliced almonds**.
10. Bake in preheated oven for **about 45 - 55 minutes** or until a toothpick inserted into the center of the cake comes out clean.
11. Remove from oven and place on a wire rack to cool.

Serve this cake plain or with a dollop of whipped cream, ice cream, or lightly sweetened yogurt. Leftovers can be covered and stored in the refrigerator for four to five days