

07/15/12 - Peach Yogurt Cake

Last week before we left home on our Fourth of July vacation, I realized I had purchased way too many containers of yogurt. The expiration date on the yogurt was the 4th. It was too wasteful to throw it all away and I pride myself on being motivated to cook by expiration dates. I like to use up everything and this habit has given way to many an inspired recipe. There were also some peaches that needed to be eaten before we were to leave that afternoon. What could I make in a hurry?

Should I make frozen yogurt? No, I was not in the mood to drag out the ice cream machine and dirty things that cannot be washed in the dishwasher while packing. I remembered seeing a post a while back in my friend's blog [?In Erika's Kitchen'](#) about rhubarb yogurt cake. I looked it up along with recipes from [Ina Garten](#), [Smitten Kitchen](#), [Bon Appetite](#), [Chocolate Zucchini](#)...you get the picture. All of the recipes sight a classic French country recipe for yogurt cake which appears to be as ubiquitous as banana bread in the United States. All of the recipes were very similar with slight variations in measurements and creative flavoring by the cooks.

We were scheduled to leave for the Airport at 4:30PM, our flight was at 6:30. At 1:30PM I started the yogurt cake, mixed baked and cooled 4 of them, Peach, mango, chocolate, and lime. I froze two cakes and wrapped two to place in my carry on bags. Peach was my favorite, second lime. More about the lime cake in another post.

This is what I did for

Fresh Peach Yogurt Cake

Serves 8 to 10

2 extra large eggs

1 cup granulated sugar

1 cup plain Greek Yogurt (full fat or 2%)

1/3 cup safflower oil

2 tablespoons fresh orange zest

1 tablespoons fresh orange juice

1 teaspoon pure vanilla extract

2 cups all purpose flour

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

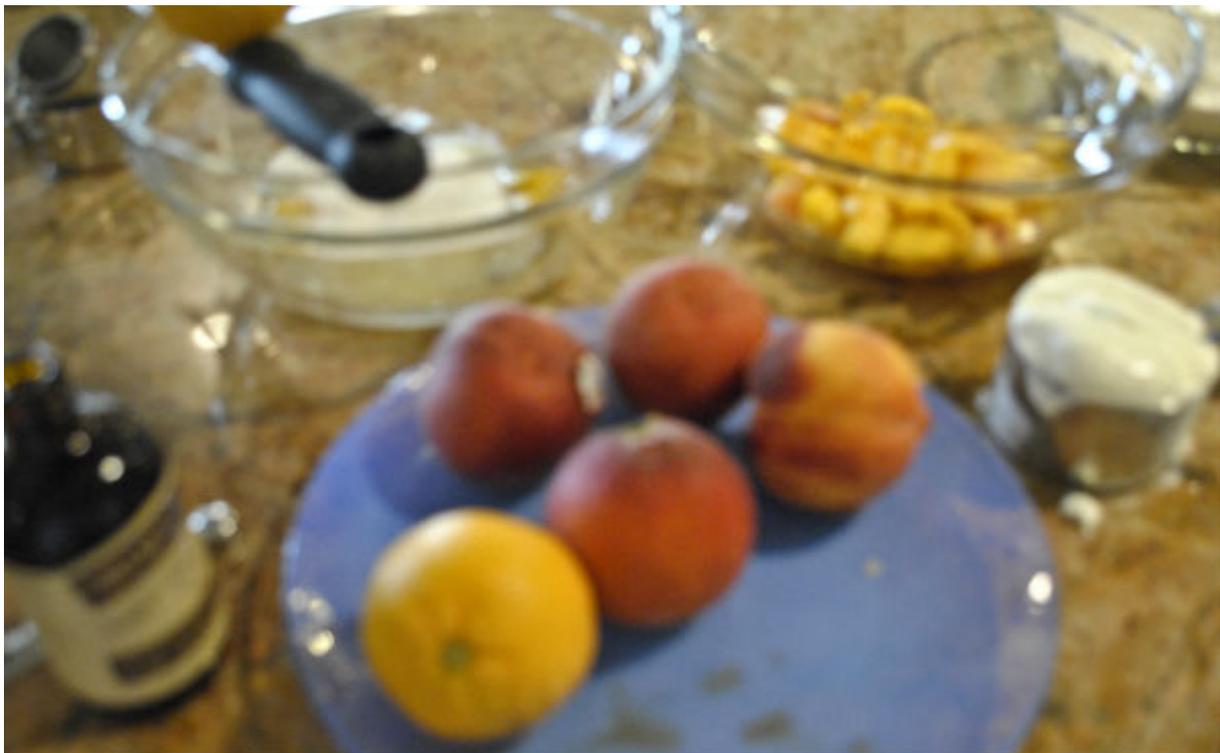
1/4 teaspoon salt

3 peaches, peeled and cubed

Oil or Spray Oil for greasing pan

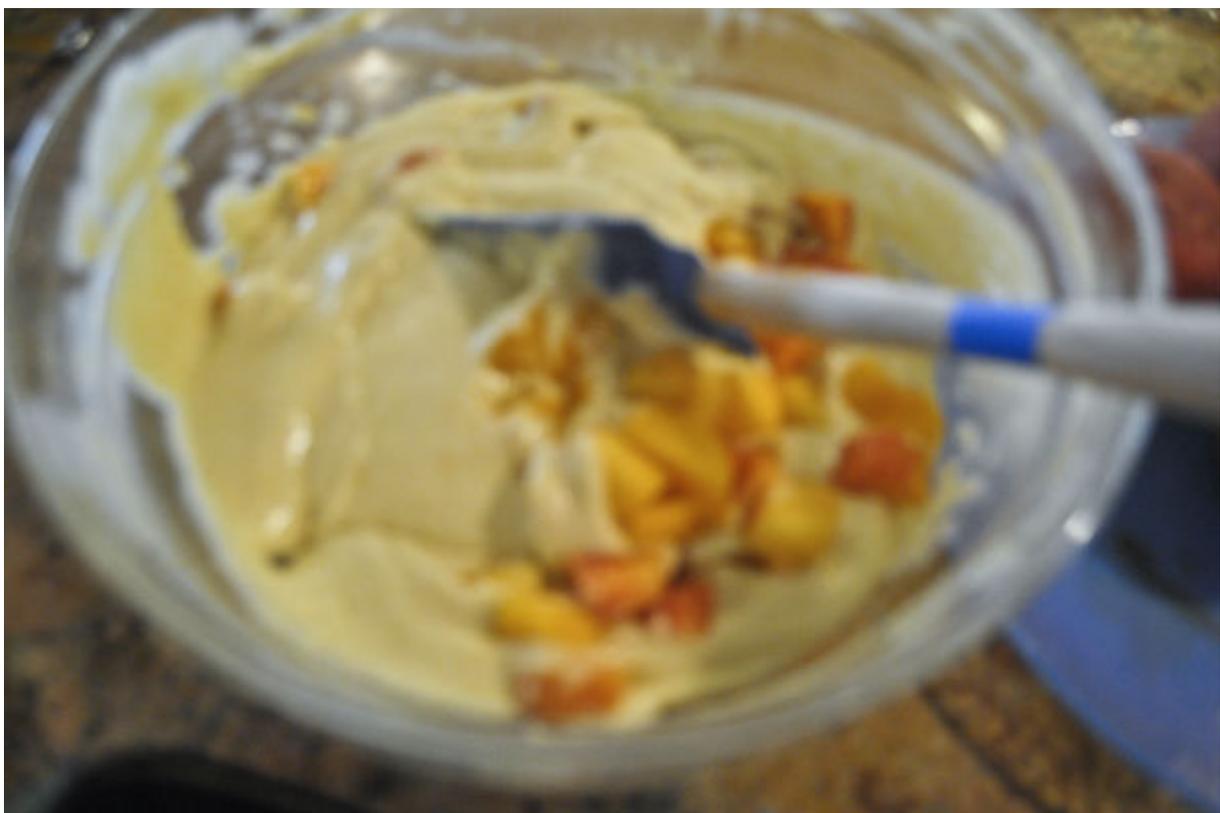
one 9 inch round cake pan with 2 inch sides

More peaches, peeled and slice for garnish



Heat oven to 350°F. Crack eggs into large bowl. Add sugar and whisk until thick and light. Next, add yogurt, oil, orange zest, orange juice, and vanilla to eggs and whisk to combine all. Measure flour, baking powder, baking soda, and salt into medium bowl. Gently whisk flour into liquid batter. Place peeled and cubed

peaches into a small bowl as you cut them. Add peaches to cake batter and gently



Grease 9 inch round cake pan and add batter to cake pan. Spread to smooth top with spatula.



Remove cake from oven when tester inserted in middle of cake comes out clean. Let cake cool in pan. Remove cake by inverting cake onto a plate. You can serve this cake inverted or right side up. Garnish with sliced fresh peaches. Oh and if you think you need glasses after looking at most of these pictures, you do not, I didn't realize the focus button was on manual when I took these photos!





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