**Greek Orange Yogurt Cake**

**Cake Ingredients:**

* 185 mL all-purpose flour
* 5 mL baking powder
* 1mL salt
* 125 mL plain yogurt
* 90 mL sugar
* 1 1/2 eggs, room temperature
* zest of one orange
* 1 mL vanilla
* 60 mL canola oil

**Glaze:** juice of one orange

30 mL sugar

**Directions:**

Preheat oven to 350 degrees F. Grease a loaf pan. Line the bottom with parchment paper. Grease and flour the pan.

Sift together the flour, baking powder, and salt into one bowl.
In another bowl, whisk together the yogurt, sugar, eggs, zest, and vanilla.

Slowly whisk the dry ingredients into the wet ingredients. Whisk the oil into the batter, until it’s all incorporated.

Pour the batter into the prepared pan and bake for about 30-35 minutes, or until a cake tester placed in the center of the loaf comes out clean.

Heat orange juice and sugar until sugar is dissolved. Simmer for 5 minutes.

When the cake is done, allow it to cool in the pan for 10 minutes. While the cake is still warm, pour the orange juice syrup over the cake and allow it to soak in. Let cool before removing from pan and slicing.