

French Yogurt Cake with a Tropical Twist

Inspired by the "French Yogurt Cake" recipe in the May 2012 issue of *Bon Appetit*
Serves 8

While the original recipe calls for whole-milk Greek yogurt, I have used non-fat Greek yogurt and gotten equally good results. I would use whatever you have on hand as a trip to the grocery store would cancel out this recipe's simplicity. Feel free to get creative with the recipe below. The next time I make this cake I plan to use orange zest!

1 ½ cups all purpose flour, plus more for dusting pan
2 teaspoons baking powder
¾ teaspoon kosher salt
¾ cup flaked, sweetened coconut
1 cup granulated sugar
1 tablespoon grated lime zest (about 1 ½ small limes)
¾ cup whole milk Greek yogurt
½ cup vegetable oil
2 large eggs
½ teaspoon coconut extract
1 tablespoon Meyers Dark Rum

Preheat the oven to 350 degrees. Grease a loaf (8 ½ x 4 ¼-inch) pan with cooking spray or a little vegetable oil and dust with flour. Set aside.

In a medium bowl, combine the flour, baking powder, and salt. Whisk to combine and then stir in the flaked coconut. Set the dry ingredients aside.

In a large bowl, combine the sugar and lime zest and whisk to combine. Stir in the whole-milk Greek yogurt, the vegetable oil, eggs, coconut extract and Meyers Dark Rum. Stir in the dry ingredients until just combined.

Pour batter into the prepared pan and smooth the top. Bake for 45 minutes or until the cake is golden brown and a skewer inserted in the center of the cake comes out clean. Let the cake cool on a wire rack for 15 minutes before turning the cake out on the rack. Let cool before serving. Store in an airtight container at room temperature.

This recipe came from *Minced* at www.mincedblog.com.