

French Yogurt Cake With Marmalade Glaze

1 cup all-purpose flour
1/2 cup ground almonds (or omit the almonds and use another 1/2 cup all-purpose flour)
2 teaspoons baking powder
Pinch of salt
1 cup sugar
Grated zest of 1 lemon
1/2 cup plain yogurt
3 large eggs
1/4 teaspoon pure vanilla extract
1/2 cup flavorless oil, such as canola or safflower
1/2 cup lemon marmalade, strained, for glazing the top (optional)
1 teaspoon water, for glazing the top (optional)



Center a rack in the oven and preheat the oven to 350 degrees. Generously butter an 8 1/2-x-4 1/2-inch loaf pan, place the pan on a lined baking sheet and set aside. Whisk together the flour, ground almonds, if you're using them, baking powder and salt. Put the sugar and zest in a medium bowl and, working with your fingertips, rub the zest into the sugar until the sugar is moist and aromatic. Add the yogurt, eggs and vanilla to the bowl and whisk vigorously until the mixture is very well blended. Still whisking, stir in the dry ingredients, then switch to a large rubber spatula and fold in the oil. Scrape the batter into the pan and smooth the top.

Bake 50 to 55 minutes (35-40 in a round pan), or until the cake begins to come away from the sides of the pan; it will be golden brown and a knife inserted into the center of the cake will come out clean. Transfer the pan to a rack, cool for 5 minutes, then run a blunt knife between the cake and the sides of the pan. Unmold and cool to room temperature right-side up.

To glaze: Put the marmalade in a small pot or a microwave-safe bowl, stir in the teaspoon of water and heat until the jelly is hot and liquefied. Using a pastry brush, gently brush the cake with the glaze. Serve with sweetened crème fraiche, fresh soft fruit (sliced peaches, plums, berries), or with lemon cream, curd or mousse, or chocolate mousse or chocolate sauce.

For Riviera Yogurt Cake, replace the plain whole-milk yogurt with the same quantity of thick strained yogurt, such as Total Greek Yogurt 2 percent. Substitute olive oil for the vegetable oil. Add 1/2 tablespoon finely minced fresh rosemary or 1 tablespoon finely minced fresh mint to the bowl when you are rubbing the sugar and zest together.

Source: Adapted from "Baking From My Home to Yours" by Dorie Greenspan