



Gratz Insider, Summer 2016 - Story Continuation

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The Gratz Gourmet

Below is Berenice Abrams' recipe for her well-loved yogurt cake.

Yogurt Cake

2 ½ cups flour
2 cups sugar
½ teaspoon salt
½ teaspoon baking soda
1 teaspoon grated lemon peel
1 teaspoon vanilla
1 container of yogurt (approx. 8 ounces) - pineapple, orange or lemon
1 cup butter
3 large eggs

Glaze Ingredients

¾ cup apricot jam or preserves
Small amount of melted butter
1 tablespoon water or liqueur
(Alternative to apricot glaze: use a thin powdered sugar glaze with a bit of lemon or vanilla extract)

1. Preheat oven to 325°.
2. Mix all ingredients together thoroughly.
3. Bake for 60-70 minutes in 12-cup Bundt pan.
4. Cool upright in pan for 15 minutes.
5. For apricot glaze: mix ingredients together, microwave for about a minute and lightly glaze the cake.