

GREEK STRAWBERRY AND LEMON CAKE

Ingredients

1 ½ cups sugar	½ tsp baking soda
1 cup butter, room temp	½ tsp salt
3 eggs	1 cup vanilla-flavored Greek yogurt
Zest from 1 lemon	12 oz strawberries, chopped
3 Tbsp lemon juice, divided	1 cup powdered sugar
2 ½ cups all-purpose flour, divided	

Directions

1. Preheat the oven to 375 degrees. Grease and flour a 10-inch Bundt pan well.
2. Sift 2 ¼ cups of flour, baking soda, and salt together; mix in the lemon zest and set aside.
3. Cream the butter and sugar together until fluffy and light. Beat in the eggs, one at a time, until all combined. Stir in 1 tablespoon of the lemon juice.
4. Alternately add the flour mixture and the yogurt, mixing just until totally incorporated - do not overmix.
5. In a small bowl, toss the strawberries with the ¼ cup of flour remaining; fold into the batter. (The flour keeps the strawberries from sinking to the bottom of the cake.)
6. Carefully pour the batter into the prepared pan. Place the cake into the oven and lower the temperature to 325 degrees. Bake for 60 minutes, or until tester comes out clean.
7. Cool for at least 20 minutes in the pan; remove to a wire rack and cool completely.
8. Whisk together the remaining 2 tablespoons of lemon juice with the powdered sugar; drizzle over the cake.