

YOGURT APPLE SPICE CAKE

Ingredients:

1¼ cups White Mountain Foods Bulgarian Yogurt
3 cups all-purpose flour
2¼ cup rice syrup
2½ tsp. baking soda
1¼ tsp. baking powder
1 tsp. cinnamon
½ tsp. allspice
1 tsp. salt
¼ tsp. cloves
½ cup applesauce
2 eggs or egg substitute
1/3 cup vegetable oil
1 cup raisins

Glaze:

1½ cups White Mountain Foods Bulgarian Yogurt
3 T. honey OR rice syrup
1 tsp. vanilla extract

Directions:

Preheat oven to 325° F. In a large bowl thoroughly combine flour, rice syrup, baking soda, baking powder, cinnamon, allspice, salt and cloves. Add applesauce, yogurt, eggs, and oil; blend well using spoon. Stir in raisins. Pour into greased and floured 12- cup Bundt pan or 13 x 9” pan. Bake for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes. Loosen cake from sides of pan with knife. Invert onto plate. Cover loosely with foil or wax paper; cool completely.

Slice and serve with quick yogurt glaze: In a small bowl combine yogurt, light brown rice syrup, and vanilla. Beat with a fork or wire whisk until smooth and drizzle over cake.