Italian Pound Cake
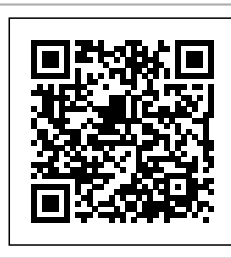

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Recipe by: Laura Vitale

serves 8 to 10

Prep Time: 10 minutes
Cook Time: 1 hours 0 minutes

Ingredients
__1 6oz container of Vanilla Yogurt, save the container because that will be your measuring cup.
__1 container of Vegetable Oil
__2 Containers of Sugar
__3 Eggs
__3 Containers of Flour
__Zest of One Lemon
__1/2 tsp of Salt
__1 envelope of Pandegliangeli or 2 tsp of baking powder and 2 tsp of vanilla extract

1)Preheat the oven to 350 degrees, line a 9X5" loaf pan with parchment paper and spray with non stick cooking spray.

2) In a large bowl, whisk together the yogurt, vegetable oil and sugar, add the eggs and lemon zest and blend to combine.

3) Add the flour, salt and pandegliangeli and mix until it's all incorporated.

4) Pour the batter into your prepared pan and bake for 50 minutes to 1 hour or until golden brown on top and fully cooked through.

5) Allow to cool completely before serving.