

Peach Blueberry Yogurt Cake

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Category: Dessert

Servings: 8-10

Preparation Time: 30 min

Cooking Time: 50 min

Note before you start:

I modified the original recipe by reducing the sugar by half to 1/2 cup (ripe fruit is naturally sweet), but, if you prefer a sweeter cake, add 3/4 cup of sugar instead of 1/2 cup. I also added diced peaches and blueberries to the batter. Since I only use unsalted butter, I added 1/4 tsp of salt, and I reduced the baking time by 10 minutes.

Ingredients:

- 1&1/2 cups of all-purpose flour
- 1 tsp of baking powder
- 1/2 tsp baking soda
- 1/4 tsp of salt
- 5 TBSP of room temp butter (I prefer unsalted; see note above)
- 1/2 cup of sugar - if you like your cake sweet, use 3/4 cup of sugar
- 2 eggs room temp
- 1 tsp of vanilla
- 1/2 cup of plain Greek style yogurt
- 3 peaches, skins removed. Slice 2 and 1/2 peaches for the top and dice the remaining peach for the batter
- 1 cup of fresh blueberries divided: save 1/4 cup for the top and 3/4 cup for the batter

Step 1:

Preheat the oven to 350 degrees F. Grease the sides and bottom of a 9"x3" springform pan with 1 TBSP of butter or cooking spray. Line the bottom of the pan with parchment paper if you have some.

Step 2:

In a separate bowl, beat 4 TBSP of butter with sugar until blended well. Add the eggs one at a time and continue to beat. Add the vanilla and the Greek style yogurt until incorporated.

Step 3:

Cut slices of mozzarella of equal thickness as the peaches and then cut each slice in half so it resembles the size and shape of the peaches. You need as many slices of mozzarella as peaches.

Step 4:

With the beaters off, add the flour mixture and then blend on low. Before the flour mixture is blended with the wet ingredients, add the diced peaches, and 3/4 cup of blueberries, and blend just to incorporate. If using a KitchenAid mixer, be sure to incorporate the batter at the bottom of the mixing bowl.

Step 5:

Transfer the cake batter to the springform pan. Top with the sliced peaches and scatter the remaining 1/4 cup of blueberries on top. Bake on the middle rack in the oven for 50 minutes (or until a cake tester come out clean).

Step 6:

Allow the cake to cool for 15 minutes before releasing it from the springform pan and allow it to cool on a baking rack for another 20 minutes. Gently lift the cake off the bottom of the pan and remove the parchment paper if used.

Step 7:

If desired, serve with a dollop of sour cream and brown sugar mix: 1/2 cup of reduced fat sour cream mixed with 4 tsp of lightly packed brown sugar. Stir the two together until the sugar 'melts' into the sour cream.

Buon Appetito!

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