



spotlight™

# Lemon Pound Cake

WITH LEMON GLAZE  
MAKES 20 MINI LOAVES OR 2 STANDARD LOAVES

## Ingredients: \_\_\_\_\_

<b>Cake:</b> 1½ cups sugar 6 large eggs, at room temperature 1½ tablespoons packed lemon zest 1 cup unsweetened coconut yogurt 1½ cups Spotlight™ Oil 1¼ cup lemon juice 1 tablespoon vanilla extract 4 cups all-purpose flour 2 tablespoons baking powder ½ teaspoon salt	<b>Special Equipment:</b> mini muffin loaf pans, paper loaf molds, regular loaf pans, or muffin tins and liners
<b>Glaze:</b> 2 cups powdered sugar 3 tablespoons lemon juice	

## Preparation: \_\_\_\_\_

**Cake:**  
Preheat the oven to 350°F. If using metal loaf pans, brush inside with Spotlight™ Oil and line with parchment paper.

In a large bowl whisk the sugar and eggs until slightly pale. Add the lemon zest, yogurt, Spotlight™ Oil, lemon juice and vanilla. In a separate bowl, whisk together the flour, baking powder and salt. Add the wet and dry ingredients, whisking until smooth. Divide the batter between the molds, making sure not to fill them more than  $\frac{3}{4}$  full. The cakes will rise.

Bake the cakes until the centers are set and the edges are light golden brown, anywhere from 18 minutes to 50 minutes, depending on the size of the baking molds. The cakes are done when you gently press the tops and they bounce back. Remove from the oven and cool to room temperature. Unmold if needed.

**Glaze:**  
Whisk the powdered sugar and lemon juice together in a bowl until smooth. Add more juice if the glaze is too thick. Once the cakes are cool, drizzle the glaze over the tops and allow to set for at least 30 minutes.