

## *Yogurt Cake*

This recipe for yogurt cake is from Iraq.

### **Ingredients**

2 cups flour  
1 cup white granulated sugar  
1/2 cup (1 stick) butter  
  
4 eggs  
1/2 cup whipping cream  
1 1/2 cups yogurt  
2 1/2 tsp. baking powder  
1/2 cup honey  
3 Tbs. lemon juice  
1/2 tsp. salt  
1/2 cup water  
  
oil

### **Utensils**

measuring cup  
measuring spoons  
cookpot **or**  
microwave-safe  
bowl  
2 mixing bowls  
wooden spoon  
lemon reamer  
flour sifter  
spoon  
cookpot  
8 x 11 x 2-inch cake  
pan  
toothpick  
serving dish

Grease the cake pan and juice the lemon. Melt the butter in a cookpot on the stove over medium heat or in a microwave-safe bowl in a microwave oven. In a large mixing bowl place the yogurt, melted butter, whipping cream, eggs, and sugar. Mix thoroughly. Sift the flour, salt, and baking powder into another bowl. Add the flour to the yogurt mixture and stir well. Pour the batter into the cake pan and let it stand for 1 hour. The dish can be prepared up to this point in advance.

Preheat the oven to 300°F. Place the cake in the oven and bake for 1 1/2 hours or until a toothpick inserted in the center comes out clean. While the cake is baking, place the honey and water in a cookpot and bring to a boil on the stove over medium heat. Stir the mixture a few times while it is coming to boil, then add the lemon juice. Boil for 5 minutes and remove the pan from the heat. When the cake is done, remove it from the oven and let it cool. Place the cake on the serving dish and evenly spoon the honey mixture over it. Serve warm.