

Greek Yogurt Cranberry Orange Pound Cake (Gluten Free Option) Oshkosh Community YMCA

This will be one of your all-time favorite cake recipes! It's supremely tender, thanks to the Greek yogurt, and it's full of sweet sunshiny taste and festive cranberries. Such a classic flavor combination! Leftovers will keep for at least a week if stored in the fridge tightly wrapped in plastic wrap or in an airtight container.

INGREDIENTS

- 2 $\frac{3}{4}$ cups white whole wheat flour or gluten-free flour
- 1 $\frac{1}{2}$ tsp baking powder
- $\frac{3}{4}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 3 tbsp. freshly grated orange zest (about 2 extra-large oranges)
- 1 tbsp. unsalted butter or coconut oil, melted and cooled slightly
- 3 large egg whites, room temperature
- 1 tbsp. vanilla extract
- 1 tbsp. liquid stevia
- $\frac{3}{4}$ cup plain nonfat Greek yogurt
- $\frac{1}{2}$ cup freshly squeezed orange juice (about 1 extra-large orange)
- $\frac{1}{2}$ cup + 2 tbsp. nonfat milk
- 1 $\frac{1}{2}$ cups fresh whole cranberries, diced



INSTRUCTIONS

1. Preheat the oven to 350°F, and line a 9x5" loaf pan with foil. Lightly coat the foil with nonstick cooking spray.
2. To prepare the cake, whisk together the flour, baking powder, baking soda, salt, and orange zest in a medium bowl. In a separate bowl, whisk together the butter, egg

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Recipe source <https://amyshealthybaking.com/blog/2016/12/06/greek-yogurt-cranberry-orange-pound-cake/>

whites, vanilla extract, and stevia. Stir in the Greek yogurt, mixing until no large lumps remain. Stir in the orange juice and 2 tablespoons of milk. Alternate between adding the flour mixture and remaining milk, beginning and ending with the flour mixture, and stirring just until incorporated. (For best results, add the flour mixture in 3 equal parts.) Gently fold in the cranberries.

3. Spread the batter into the prepared pan. Bake at 350°F for 50-60 minutes or until the top feels firm to the touch and a toothpick inserted into the center comes out clean. Cool in the pan for 10 minutes before lifting out the cake by the foil and transferring it to a wire rack to cool completely.

Notes: For the gluten-free flour, use the following: 1 ½ cups millet flour, ¾ cup tapioca flour, ½ cup brown rice flour, and 2 teaspoons xanthan gum. Most store-bought gluten-free flour blends will work as well.

Do not use a hand-held mixer or stand mixer to mix up the batter. This will result in a dense, gummy, or tough cake. Use a whisk where instructed, and use a fork for everything else.

Nutrition Facts		Amount	% Daily Value*	Amount	% Daily Value*
Amount per 137 g		Total Fat 2.1g	3%	Total Carbohydrates 40g	13%
1 serving (4.8 oz)		Saturated 1g	5%	Dietary Fiber 2g	9%
Calories 218		Trans Fat 0.1g		Sugars 4g	
From fat 18		Cholesterol 5mg	2%	Protein 9g	18%
<i>HappyForks.com</i>		Sodium 316mg	13%		
		Calcium 10% • Iron 12%		Vitamin A 2% • Vitamin C 18%	
* Percent Daily Values are based on 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.					

Approximately 8 slices per loaf.

Serving size is 1 slice.

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.

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