

# Triple Citrus Cake

**Yield: 1 cake**



- 1 cup unsalted butter (softened)
- 1 ¾ cup all-purpose flour
- 1 cup granulated sugar
- 4 extra large eggs (beaten)
- 3 ½ tsp. baking powder
- ¾ tsp. salt
- 1 tsp. vanilla extract
- ¼ cup plain yogurt
- 2 tablespoons orange zest
- 2 tablespoons orange juice

## *For the frosting:*

- ⅔ cup confectioners' sugar
- 12 ounces cream cheese
- ¼ cup plain yogurt
- 1 tablespoon orange juice
- 2 tablespoons lemon juice

## Steps

1. Heat the oven to 350°F. Butter one 8-inch round cake pans and line the bottom with parchment paper.
2. Place all the ingredients for the cake together in a large bowl and beat just until streaks of flour disappear. \*Be careful not to overmix!
3. Pour the batter evenly between the prepared pan. Bake until lightly golden (and a toothpick when inserted in the middle comes out clean or with dry crumbs) for about 20-25 minutes.
4. For the frosting, mix together the confectioners' sugar, cream cheese, yogurt, and orange and lemon juices and beat until smooth. Place this in the refrigerator to chill and firm up while the cake cools.
5. When the cake is completely cool, use an offset spatula to spread the frosting on one cake. Finish by decorating with a scattering of orange and lemon zests.
6. Enjoy!