

Oat Flour Lemon Cake

Ingredients

- 1 cup Quaker® Oat Flour
- 1/2 cup granulated sugar
- 1 lemon, zested (tbsp)
- 1/2 cup plain 2% fat Greek yogurt
- 1/3 cup vegetable oil
- 3 large eggs
- 1 tbsp vanilla extract
- 1/4 tsp almond extract
- 1/2 cup ground almonds
- 2 tsp baking powder
- 1/2 tsp fine salt
- Icing sugar, for dusting

How to make it

1. Preheat the oven to 350°F. Grease a 9-inch round cake pan; line with parchment paper.
2. In a large bowl, whisk together the sugar and citrus zest. Add the yogurt, oil, eggs, vanilla extract and almond extract (optional) and whisk until combined.
3. Add the Quaker® Oat Flour, almonds, baking powder and salt and whisk until combined and no lumps are visible. Pour mixture into the prepared pan and bake for 30-35 minutes, until a tester inserted into the center of the cake comes out clean. Cool the cake in the pan on a rack for 15 minutes, then tip out onto the rack to cool completely.
4. Dust with icing sugar before slicing to serve. The cake will keep, well-wrapped, at room temperature for up to 3 days.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	45 min	55 min	12

Made with



Quaker® Oat Flour