

Easy Orange Yogurt Cake

1 cup plain [Fage Greek Yogurt](#)

1 cup sugar

2 large eggs

1 teaspoon orange flower water

1 tablespoon rum

1/3 cup butter, melted or safflower oil

1 2/3 cups self rising flour

Pinch of sea salt

Preheat oven to 350 degrees F.

Grease a 9 inch spring form pan.

Beat yogurt and sugar together in the bowl of an electric mixer. Add eggs one at a time, continually beating. Blend in [Orange Flower Water](#) and rum. Add flour and beat on high of 30 seconds to develop the cake's texture. According to Rose Levy Beranbaum, this is a must!

Pour into the greased pan and bake 35-40 minutes, until a Modern Cake Tester inserted in the center, comes out clean.

Almond Whipped Cream

1 cup heavy whipping cream

1 teaspoon almond extract

1/4 cup superfine sugar

Add all ingredients to a bowl and whip until soft peaks form.

The Gypsy Chef

bon appétit
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