



Strawberry Yogurt Bundt Cake

- 1 cup butter, softened
- 2 cups sugar
- 3 large eggs
- 1 Tablespoons lemon juice
- 2 ½ cups all-purpose flour, divided
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup vanilla yogurt
- 12 ounces fresh strawberries, diced

Vanilla Glaze

- 2 cups powdered sugar (sifted)
- 4 Tablespoons melted butter
- 3 Tablespoons Heavy Whipping Cream
- ½ teaspoons vanilla

Instructions:

1. Preheat oven to 350 degrees F. Grease and flour a 10 inch Bundt pan.
2. With an electric mixer (Kitchen Aid mixer works best), cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in 1 tablespoon lemon juice.
3. Add 2¼ cups of flour, baking soda and salt and the yogurt, mixing just until incorporated.
4. Toss the strawberries with the remaining ¼ cup of flour. Gently mix them into the batter.
5. Pour the batter into the Bundt pan. Bake for 50 minutes, or until a toothpick inserted into the center of the cake comes out clean.
6. Allow to cool at least 20 minutes in the pan, then turn out onto a wire rack and cool completely.
7. Mix together the glaze ingredients. (Use a whisk to make sure it's combined well.) Add the glaze to a small plastic storage bag and snip off the corner. Drizzle the glaze over the cake. (This glaze will be a thick glaze.)