

## **YOGURT CAKE**

2 1/4 cups flour  
1 cup butter or margarine, softened  
2 cups sugar  
1 tsp vanilla  
1/2 tsp salt  
1 carton 8oz apple yogurt (or other fruit flavor)  
1/2 tsp baking soda  
3 eggs

- 1 Combine ingredients in a large mixing bowl. Blend at low speed. Beat 3 minutes at medium speed, scraping bowl occasionally. Pour batter into well-greased and floured Bundt pan.
- 2 Bake at 325 degrees for 60-65 minutes or until top of cake springs back when lightly touched. Remove from oven. Cool cake 15 minutes before removing from pan.
- 3 Dust with powdered sugar or, if you wish, glaze by combining 1 cup confectioner's sugar, 2 tsp milk and 1 tsp cinnamon. Beat until smooth. Drizzle over cake, and then sprinkle with chopped pecans.