



Strawberry Yogurt Cake

1 cup unbleached flour
1 cup whole wheat pastry flour
¾ cup sugar
1 tsp baking powder
¼ tsp baking soda
Pinch salt
1 cup + 2 Tbsp plain non-fat yogurt
1/3 c vegetable oil
2 large eggs
2 tsp pure vanilla extract
1 ½ cups thick-sliced fresh strawberries

1. Preheat oven to 350. Grease sides and bottom of 9" round or 8" square cake pan, dust with flour and knock out excess.
2. In a medium bowl, whisk the dry ingredients together.
3. In separate bowl, combine yogurt, oil, eggs and vanilla.
4. Add wet ingredients to the dry and stir to combine. Do not over mix.
5. Fold in strawberries.
6. Pour batter into prepared cake pan and bake for about 40 minutes, or until tested comes out clean.
7. Cool in pan for about 5 minutes, then invert onto a wire rack. Turn right side up and cool completely. Make 8 servings.

Nutrition Facts

Serving size: One slice

Calories:	320
Total Fat:	11g
Saturated Fat:	1g
Cholesterol:	55mg
Sodium:	200mg
Carbohydrates:	48g
Dietary Fiber:	3g
Protein:	7g

Diabetic Exchanges

Protein:	1
Fat:	2
Carbohydrates:	3