

Greek Yogurt Cake

Source: <https://hungryhappens.net/3-ingredient-greek-yogurt-cake-no-sugar-added-and-gluten-free/>

Video: <https://www.youtube.com/shorts/g7YQlKyBrPg>

Amount	UOM	Ingredient
1 1/2	Cups	5% Greek Yogurt
4		Eggs
5	Tbsp	Tapioca Starch OR Arrowroot Powder
Additions		
1/4 - 1/3	Cup	Sweetener of choice
1	Tsp	Vanilla
		Lemon & Orange Zest
2	Dashes	Orange Oil

1. Preheat oven to 350F. Spray oil on 6" springform pan or four 4" springform pans. Scrunch up parchment paper, then line the pan(s).
2. Whisk Greek Yogurt and Eggs.
3. Sift in Tapioca Starch and incorporate until batter is smooth.
4. Fold in Sweetener, Vanilla, Orange Oil, Lemon and/or Orange Zest.
5. Place into prepared pans. Bake 1 hour until the tops are puffed up and golden brown.
6. Remove from the oven and the cake will deflate within a minute.
7. Cool for 30 minutes then place in the fridge for at least 2 hours (or the dessert will taste eggy).
8. Remove the cake from the fridge at least 15 minutes before serving
9. Garnish with optional toppings: Berries, Honey, Powdered Sugar, shaved Chocolate or Berry Compote.