

Vanilla Bundt Cake

Ingredients

4 Egg Whites
1 1/2 c Sugar
1/2 c Vegetable Oil
1 1/2 T Vanilla Extract
3/4 c Greek Yogurt
2 1/2 c Flour
2 t Baking Powder
1/2 t Baking Soda
1 t Salt
1 1/4 c Milk

Instructions

1.Preheat the oven to 350°F. Generously grease and flour your bundt pan. In a large mixing bowl, beat the egg whites for approximately 2 minutes until foamy.

Next add the sugar, vegetable oil, and vanilla extract. Beat on medium speed until well incorporated. Scrape down the bowl as needed. Next mix in the yogurt and beat until well combined.

2.In a separate bowl, combine the remaining dry ingredients: flour, baking powder, baking soda and salt. Add half the dry ingredients and half of the milk and mix just until the flour starts to incorporate. Finally add the remaining dry ingredients and milk and beat until all of the ingredients are well combined. Use a spatula to scrape down the sides of the bowl and stir the

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batter from the bottom to the top to ensure it's well mixed.

3. Pour the batter in the prepared bundt pan and bake at 350°F for 40-45 minutes, keeping a careful eye on the baking during the last few minutes. Test the cake for doneness by inserting a toothpick into the center of the cake. If the toothpick comes out clean, your cake is done.

4. Remove from the oven and place on a cooling rack, and after 5 minutes, run a knife around the outside edge of your cake and in the center to release it from the sides of the pan. Turn it out onto a plate or cooling rack. Allow to cool completely.