Lemon Yogurt Cake
Recipe courtesy of Ina Garten

Ingredients:

- 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 cup plain whole-milk yogurt
- 1 1/3 cups sugar, divided
- 3 extra-large eggs
- 2 teaspoons grated lemon zest (2 lemons)
- 1/2 teaspoon pure vanilla extract
- 1/2 cup vegetable oil
- 1/2 teaspoon kosher salt
- 1/3 cup freshly squeezed lemon juice

For the glaze:

- 1 cup confectioners' sugar
- 2 tablespoons freshly squeezed lemon juice

Directions:

- Preheat the oven to 350 degrees
- Grease a loaf pan and line the bottom with parchment paper. Grease and flour the pan.
- Sift the flour into bowl, add baking powder and mix
- In another bowl, add eggs, yogurt, 1 cup of sugar, lemon zest and vanilla and mix together
- Whisk the dry ingredients slowly into the wet ingredients, add a pinch of salt at end.
- Fold the vegetable oil into the batter, making sure it's all mixed
- Pour the batter into the prepared pan and bake for about 50 minutes, or until a cake tester placed in the center of the loaf comes out clean.
- While the load is baking, cook the 1/3 cup lemon juice and remaining 1/3 cup sugar in a small pan until the sugar dissolves and the mixture is clear. Set aside.
- When the cake is done, allow it to cool in the pan for 10 minutes. While the cake is still warm, pour the lemon-sugar mixture over the cake and allow it to soak in
- For the glaze, combine the confectioners' sugar and lemon juice and pour over the cake.
- Add Fabbri Cherries if desired
Biscotti

Ingredients:

- ½ cup vegetable oil
- 1 cup white sugar
- 3 ¼ cups all-purpose flour
- 3 eggs
- 1 tablespoon baking powder
- 2 tablespoon anise extract
- 1 cup of sliced almonds

Directions:

- Preheat the oven to 375 degrees F.
- Grease cookie sheets or line with parchment paper.
- In a medium bowl, beat together the oil, eggs, sugar and anise flavoring until well blended.
- Add flour and baking powder into the egg mixture to form a heavy dough.
- Stir in sliced almonds
- Divide the dough into two pieces.
- Form each piece into a roll as long as your cookie sheet.
- Place roll onto the prepared cookie sheet, and press down to 1/2 inch thickness.
- Bake for 25 to 30 minutes in the preheated oven, until golden brown.
- Remove from the baking sheet and let cool.
- Once cool cut into 1/2 inch slices.
- Place the slices cut side up back onto the baking sheet. Bake for an additional 6 to 10 minutes on each side. Slices should be lightly toasted.