

## **Ciambellone**

*Makes one 9-inch tube cake*

*Note: The original recipe calls for 1/2 packet of Pane degli Angeli, which is Italian vanilla-flavored baking powder. If you have access to that, use it - it's lovely - and leave out the vanilla extract and baking powder below. If you don't have access to Pane degli Angeli, follow the recipe below.*

3/4 cup minus 1 tablespoon (150 grams) sugar  
2 large eggs  
3.5 ounces/7 tablespoons (100 grams) unsalted butter, melted  
1/2 cup (125 grams) plain whole-milk yogurt  
1 teaspoon vanilla extract  
Grated peel of 1/2 organic lemon  
1 2/3 cup (200 grams) all-purpose flour  
2 teaspoons baking powder

1. Heat the oven to 350 F/180 C. Butter a tube pan.
2. Place the sugar, eggs, melted butter, yogurt, vanilla extract, and grated lemon peel in a bowl. Beat with an electric mixer until smooth. Then slowly beat in the flour. Finally, beat in the baking powder. Scrape the batter immediately into the prepared cake pan, even the top and bake for 30 minutes, until a rich golden-brown.
3. Let the cake cool on a rack for 15 minutes, then turn the pan upside-down and unmold the cake. Let cool completely before serving. Loosely covered with plastic wrap, the cake will keep at room temperature for 3 days.