



DAIRY & EGG-FREE Luscious Lemon Apple Yogurt Pound Cakes

By Erin Fletter

Prep Time 40 / Cook Time 20 / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

chop: to cut something into small, rough pieces using a blade.

knife skills: Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

pour: to cause liquid, granules, or powder to stream from one container into another.

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

wet vs dry: to mix wet and dry ingredients separately before combining them: dry ingredients are flours, leavening agents, salt, and spices; wet ingredients are those that dissolve or can be dissolved (sugar, eggs, butter, oils, honey, vanilla, milk, and juices).

zest: to scrape off the outer colored part of a citrus fruit's rind (skin or peel) using a metal tool with small sharp blades, such as a zester, microplane, or the small holes of a grater (avoid the "pith," the white, spongy lining of the rind that can be bitter).

Equipment

- Oven
- Muffin pan
- Paper cupcake liners (optional)
- Zester (or grater with small zesting plate/side)
- Citrus juicer (optional)
- Cutting board + kid-safe knife
- Medium mixing bowl
- Dry measuring cups

- Measuring spoons
- Large mixing bowl
- Liquid measuring cup
- Whisk
- Toothpicks

Ingredients

DAIRY & EGG-FREE Luscious Lemon Apple Yogurt Pound Cakes

Dry Ingredients:

- 2 C all-purpose flour **** (for GLUTEN ALLERGY sub gluten-free/nut-free all-purpose flour)****
- 1 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt

Wet Ingredients:

- 1 to 2 lemons (3 T lemon juice)
- 1/2 Granny Smith apple (1/4 C chopped apple)
- 1/2 C dairy-free/nut-free yogurt (or use blended silken tofu or vegan sour cream)
- 3/4 C dairy-free/nut-free milk
- 3/4 C sugar (or 1/2 C sugar and 1/2 tsp of stevia for lower sugar cakes)
- 1 tsp pure vanilla extract **** (for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)****
- 3 T vegetable oil

Food Allergen Substitutions

DAIRY & EGG-FREE Luscious Lemon Apple Yogurt Pound Cakes

Gluten/Wheat: Substitute gluten-free/nut-free all-purpose flour. Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Instructions

DAIRY & EGG-FREE Luscious Lemon Apple Yogurt Pound Cakes

preheat + zest + juice

Preheat your oven to 400 F. Zest the outside of **1 lemon** (only the yellow part—it has all the flavor, and the white "pith" is bitter). Squeeze out the lemon juice and set it aside for this and other recipes. (You may need to juice 2 lemons to have enough for all the recipes in the meal plan.)

peel + chop

Peel and chop **1/2 Granny Smith apple** into tiny bits, or use your grater.

measure + whisk

In a medium bowl, measure and combine the dry ingredients: **2 cups flour, 1 1/2 teaspoon baking powder, 1/4 teaspoon baking soda,** and **1/4 teaspoon salt** and whisk together until combined.

measure + whisk

In a large bowl, whisk together **1/2 cup dairy free yogurt, 3/4 cup dairy free milk, 3/4 cup sugar, 1 teaspoon vanilla extract, 3 tablespoons vegetable oil, 3 tablespoons lemon juice, 1/4 cup of the chopped apple,** and the lemon zest.

pour + combine

Pour your dry ingredients into your wet ingredients and whisk until smooth.

bake + cool + drizzle

Fill the wells of a lined or greased cupcake tray 3/4 full with batter and bake for 18 to 20 minutes or until a toothpick inserted into the cupcakes comes out clean. Remove from the oven and cool. Once cooled, drizzle Yummy Yogurt Glaze (see recipe) over pound cake cupcakes and enjoy!

Featured Ingredient: Lemon!

Hi! I'm Lemon!

"I just love the sun, don't you? That's because I'm a lemon, and we grow so much better in sun and warmth. My skin is a lovely, sunny yellow color. I'm a citrus fruit, but I'm not sweet like an orange. So if you bite into me, your mouth might pucker! But if you squeeze out my juice, then add water and sugar to it, you'll enjoy the sweet and sour taste of lemonade! My zest and juice can bring a wonderful brightness to many dishes."

History

Lemon trees are small evergreen trees thought to be native to Asia. Sometime in the first century, they

came to Italy and the Mediterranean region. Although the trees were widely distributed throughout the Middle East and Mediterranean countries between the 8th and 11th centuries, they weren't cultivated to a great extent until the middle of the 1400s in Italy. Spanish explorers brought lemon seeds with them to the Americas later in the 15th century. By the 19th century, you could find lemon trees in Florida and California.

Today, California and Arizona produce 95 percent of the entire lemon crop in the United States.

During the European Renaissance, fashionable ladies used lemon juice as a way to redden their lips! Today you might find people with naturally blond or light brown hair using lemon juice, diluted with water, to lighten their hair. This method is subtle and requires exposure to sunlight to see results, so be sure to put sunscreen on your skin!

Lemons were once so rare that kings would give them away as gifts.

Anatomy & Etymology

There are two different types of lemons—acidic and sweet. The most common acidic varieties include Eureka and Lisbon. The acidic types are grown commercially, and the sweet types are grown mainly by home gardeners. Lemon trees bloom and produce fruit year-round. Each tree can produce up to 500 to 600 lemons annually.

Lemons are hybrids of bitter or sour oranges and citrons, another type of citrus fruit.

Lemons are technically berries. All citrus fruits are berries!

Lemons are protected by a rind or peel and a lining of spongy, white tissue called the "pith." When zesting lemon peel for a recipe, you want to avoid including the pith, which is bitter. Lemon flesh is plump, full of juice, and studded with seeds.

Common types of lemons include Eureka, Lisbon, and Meyer. Meyer lemons have a sweeter, more floral taste and aroma. They are a combination of a lemon and a sweet orange. Eureka lemons are the most prolifically grown lemon in the world. They have pointed, tapered ends.

The word "lemon" is from the Middle English "lymon," from the Old French "limon," which is from the Arabic "līmūn," a collective term for citrus fruits.

How to Pick, Buy, & Eat

To choose lemons with the most juice, look for those with thin peels and are heavy for their size. There are about three tablespoons of lemon juice in one lemon and about eight seeds.

Lemon juice is sour by itself, but you can add lemon juice and zest from the rind to bring an acidic balance to a sweeter recipe, like cakes, cookies, and curds. It also brightens up vinaigrettes, marinades, and risottos. Lemons can be squeezed over grilled, fried, or roasted chicken, fish, or vegetables. You can make lemonade with the juice and tea from the lemon leaves.

Lemon juice keeps cut pears, apples, bananas, and avocados from turning brown because the acid helps keep the fruit from oxidizing.

Nutrition

Vitamin C! The rind of the lemon has the most vitamin C. Since lemons are high in vitamin C, they have been used throughout history to prevent scurvy—a disease that causes bleeding gums, loose teeth, and aching joints. To this day, the British Navy requires ships to carry enough lemons so that every sailor can have one ounce of lemon juice a day. The demand for lemons and their scurvy-preventing properties hit a peak during the California Gold Rush of 1849. Miners were willing to pay large sums for a single lemon. As a result, lemon trees were planted in abundance throughout California.

Lemon oil, extracted from lemon peel, cannot be ingested. However, when diluted and applied to a person's skin, there is evidence that it acts as an antibacterial and antifungal. Diffused in the air or added to bath water as aromatherapy, it can ease anxiety and stress, lift mood, and sharpen brain function.

Citrus fruits, like lemons and limes, have citric acid, which can help prevent kidney stones from forming.