

Easy Raspberry Peach Yogurt Cake Recipe - A Summer Fruit Classic

What sets this cake apart from your standard sponge is the



OVEN
350°F

TIME
45-50 min

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INGREDIENTS

All-purpose flour: 1 1/2 cups (provides the structure).
Baking powder & Baking soda: 1 tsp and 1/2 tsp respectively for the perfect rise.
Salt: 1/4 tsp to enhance the fruit flavors.
Unsalted butter: 1/2 cup, softened to room temperature.
Granulated sugar: 1 cup for sweetness and browning.
Eggs: 2 large, at room temperature.
Vanilla extract: 1 tsp for that classic bakery aroma.
Greek yogurt: 1 cup (Plain or vanilla both work beautifully).
Raspberries: 1 cup, fresh or frozen (do not thaw if using frozen).
Peaches: 2 fresh yellow peaches, peeled, pitted, and sliced.
Powdered sugar: Optional, for dusting.

DIRECTIONS

- 1. Prep the : Station:** Preheat your oven to 350°F (175°C). Grease and flour a 9-inch round cake pan or line the bottom with parchment paper for an easy release.
- 2. Whisk :** Dry Ingredients: In a medium bowl, combine the flour, baking powder, baking soda, and salt. Whisking helps aerate the flour for a lighter cake.
- 3. Cream :** Butter and Sugar: In a large mixing bowl, beat the softened butter and sugar together until the mixture is light, fluffy, and pale yellow.
- 4. Incorporate :** Eggs and Vanilla: Add the eggs one at a time, beating well after each. Stir in the vanilla extract.
- 5. The : Alternating Method:** Gradually add the dry ingredients to the butter mixture, alternating with the Greek yogurt. Start and end with the flour. Mix until just combined-overmixing leads to a tough cake!
- 6. Fold in :** Fruit: Gently fold in the raspberries and peach slices using a spatula.
- 7. Bake :** Pour the batter into your prepared pan. Bake for 45-50 minutes. You'll know it's done when a toothpick inserted into the center comes out clean or with just a few moist crumbs.
- 8. Cool and : Serve:** Let the cake sit in the pan for 10 minutes, then move to a wire rack. Dust with powdered sugar once completely cool.

SWAPS & NOTES

The Yogurt: If you don't have Greek yogurt, sour cream is an

excellent 1:1 substitute.

It offers the same fat content and acidity.

Nectarines or apricots are fantastic alternatives.

If you're a fan of big-batch fruit desserts like this big family banana pudding, feel free to double this recipe and bake it in a 9x13 pan!

TIPS FOR SUCCESS

Room Temperature Ingredients: Make sure your eggs and yogurt aren't ice-cold from the fridge.

This ensures the batter emulsifies properly and stays smooth.

Don't Over-Bake: Because this cake is yogurt-based, it can go from moist to dry quickly if left in too long.

Start checking at the 40-minute mark.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-raspberry-peach-yogurt-cake-recipe-a-summer-fruit-classic/>