

Cuppa, Cuppa, Cuppa *Yogurt Cake*



In the original play, and later the movie, Steel Magnolias, there is a recipe called “Cuppa, Cuppa, Cuppa”, in which Truvy declares that she “serves it with a scoop of ice cream to cut the sweetness.” This is NOT that recipe. Here the recipe’s Italian name refers to the use of the yogurt container as the measuring cup (“cuppa”) for all of the ingredients. I have included both sets of measurements—the use of a standard American measuring cup and the use of the yogurt container “cuppa.”

- 1 teaspoon unsalted butter**
- 3 tablespoons plain dried bread crumbs**
- 1 6-ounce (single serving-sized) container of yogurt, mixed berry flavor or flavor of your choice**
- 2 large eggs**
- 1½ yogurt containers sugar (or 1 cup sugar)**
- 1 yogurt container sunflower oil (or ¾ cup sunflower oil—vegetable oil may be substituted)**
- 1½ teaspoons vanilla extract**
- 4 yogurt containers all-purpose flour (or 2¾ cups flour)**
- 1 tablespoon baking powder**
- ½ teaspoon salt**
- 1 cup peeled, diced tart apple (such as a Granny Smith)**
- 1 cup peeled, diced pear**
- Powdered sugar for garnish**

Preheat oven to 350 degrees.

Prepare a nonstick 10-inch springform pan with the butter and plain bread crumbs. Set aside.

In a large bowl, mix together the yogurt, eggs, sugar, oil and vanilla until well combined. Set aside.

In a medium bowl, mix together the flour, baking powder and salt.

In batches, add a third of the dry mixture to the wet mixture, mixing until well combined between each addition. Next, stir in the apple and pear until mixed throughout. Pour into the prepared springform pan and bake for 15 minutes, then reduce the heat to 300 degrees and bake for an additional 40 to 45 minutes, until the top is golden brown and a toothpick inserted in the center comes out clean. Cool completely in the pan on a wire rack.

To serve, remove from the pan, dust with powdered sugar and place on a serving plate.