Orange Pecan Citrus Tea Cake
Moist and light with a delicate flavor of avocado oil

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon grated orange zest
3 eggs
1/2 cup plain traditional yogurt
1/4 cup orange juice
3/4 cup granulated sugar
3/4 cup avocado oil
1 teaspoon pure vanilla
2/3 cup chopped pecans

Serve with: Fresh Strawberry Jamboree Spread

1. Spray 9x5-inch loaf pan with baking spray or grease and lightly flour pan. Preheat oven to 350 degrees F.

2. Combine flour, baking powder, baking soda, salt, and orange zest in a medium sized bowl; set aside.

3. In a mixing bowl, whisk eggs, yogurt, orange juice, sugar, oil, and vanilla, about 2 minutes. Add dry ingredients only until combined; stir in chopped pecans. Spoon batter evenly into prepared baking pan.

4. Bake in preheated oven for 55 to 60 minutes, dark golden brown. and tests done when a toothpick inserting into the center is clean. Cool in pan 10 minutes; remove to wire rack to cool completely. Cut into slices to serve.
    Yield: 8 to 10 slices

About the Recipe: This delightful tea cake, dotted with crunchy pecans, is moist and delicate from the avocado oil. The tea cake has a fluffy tender crumb and subtle orange flavor. Sprinkle it with confectioners' sugar or serve in slices with some Fresh Strawberry Jamboree Spread.