



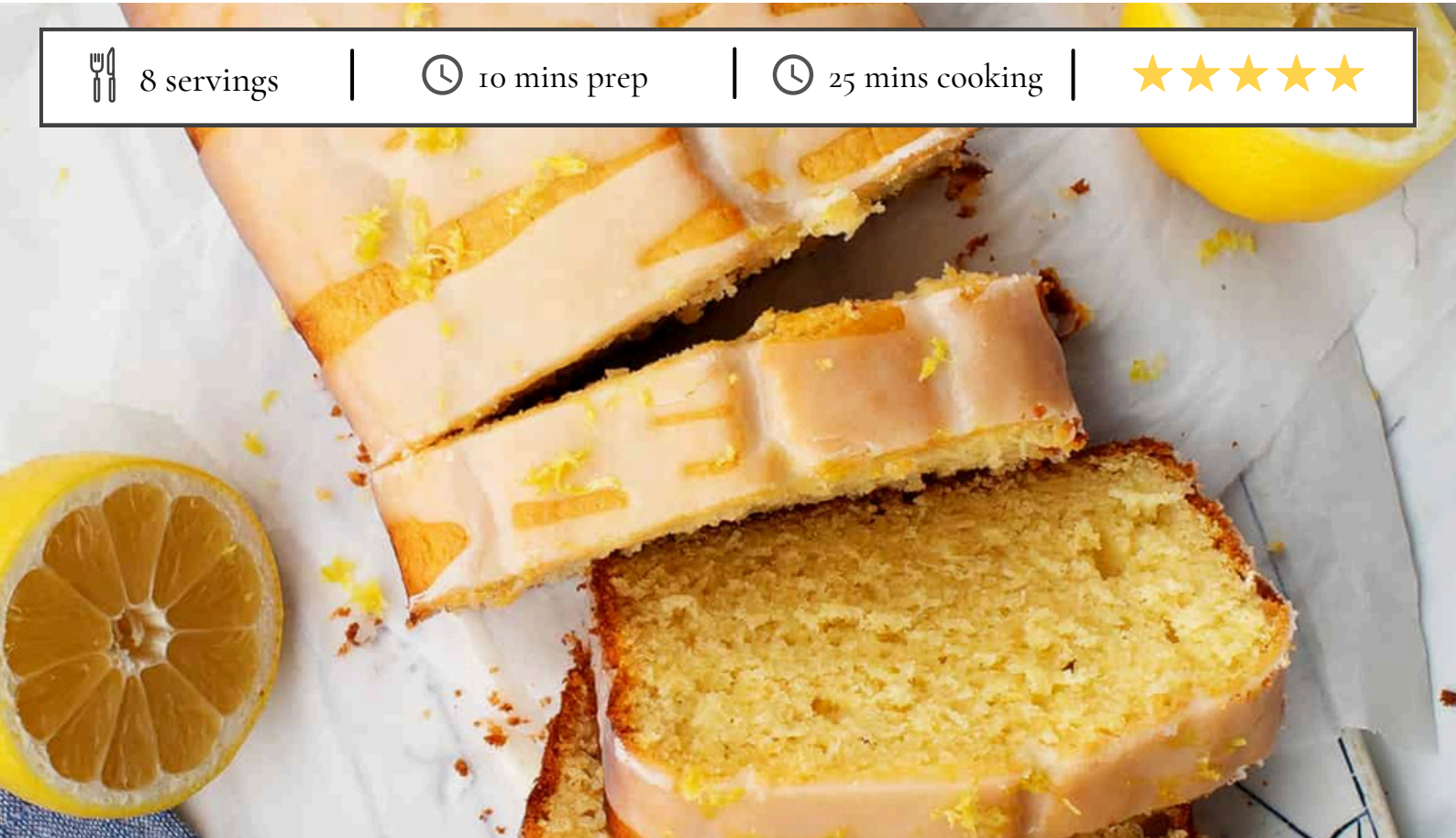
8 servings



10 mins prep



25 mins cooking



Super Moist Lemon Yoghurt Cake

INGREDIENTS

1 large lemon
100g butter or margarine, softened
150g (2/3 cup) caster sugar
2 eggs
2/3 cup Greek yoghurt
175g self raising flour, sifted

DIRECTIONS

1. Preheat oven to 180 degrees Celcius / 160 degrees Celcius fan forced. Grease and line a 20cm ring or cake pan with baking paper
2. Finely grate lemon rind and juice lemon. Leave 2 tbsp for the syrup. Use electric beaters to beat butter and caster sugar until pale and creamy
3. Add eggs one at a time, add yoghurt and rind. Beat until combined
4. Gently fold in sifted flour until combined. Spoon mixture in to cake tin and smooth top surface. Bake for 20 -25 mins until skewer comes out clean. Remove from oven and place on wire rack.
5. Make syrup by combining lemon juice, 50g caster sugar in saucepan until sugar dissolves. Bring to boil and simmer over low heat for 2 - 3 mins. Pour over warm cake

NOTES