

Lemon and Yoghurt Cake

Ingredients:

3/4 cup caster sugar
rind of 2 lemons, finely chopped
2 eggs
1 cup Devon Olive oil
1/2 tsp salt
1 cup natural yoghurt
2-3 tbsp lemon juice
2 cups self raising flour

250g cream cheese
1 cup icing sugar
1/4 cup melted butter
1 tsp lemon juice or vanilla essence

Instructions:

Using potato peeler, peel lemons and finely chop rind.

Blend sugar and chopped lemon peel together in mixer. Add eggs, oil and salt, mix until thick and smooth, then add yoghurt and lemon juice. Blend. Add flour, blend just enough to combine together.

Pour into buttered ring pan. Bake 180 Deg C for 30 minutes or until sides start to shrink and skewer comes out clean. Leave to cool about 10 minutes before turning onto rack.

Ice with cream cheese icing, or just sprinkle with icing sugar.

Photo coming soon

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