

The page is framed by a decorative border of various lemon-themed items. It includes several whole lemons with green leaves, numerous lemon slices (wedges and rounds), and several lemon loaves in white paper liners. The items are scattered around the central text.

Olivia and her  
Lovely Lemon Loaves

By Anges de Sucre

“When life gives  
you lemons,

make lemonade”

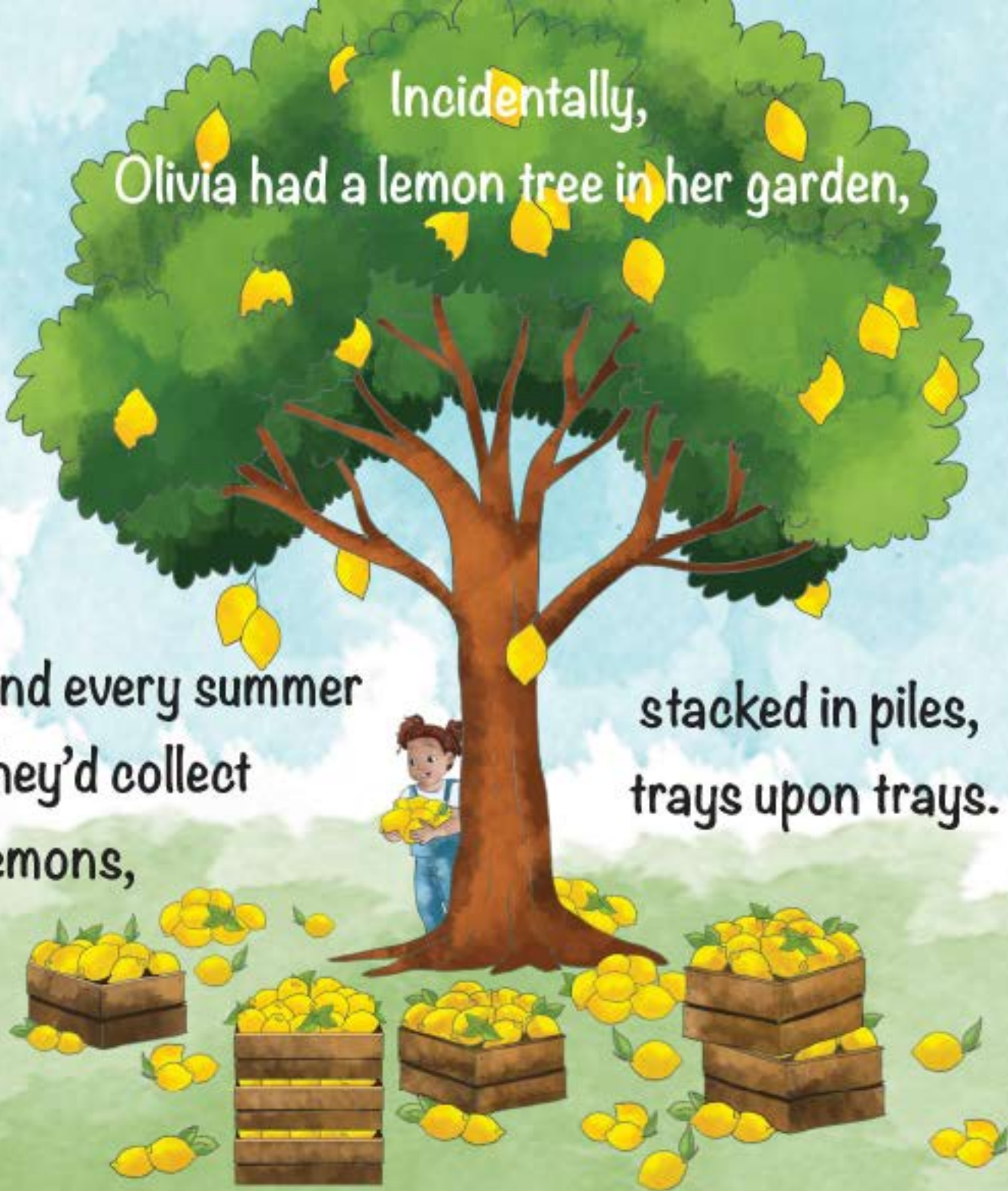


Olivia's granny, a clever lady,  
quite often said this particular phrase.

Incidentally,  
Olivia had a lemon tree in her garden,

And every summer  
they'd collect  
lemons,

stacked in piles,  
trays upon trays.



Olivia, like her granny, was also quite clever.



She had a rather brilliant enterprising idea...

Why not have a lemonade stand!



The sun is shining. What a grand plan!

She squeezed a hundred million lemons.

Squeeze,

squeeeeeeze,

squeeeeeeze

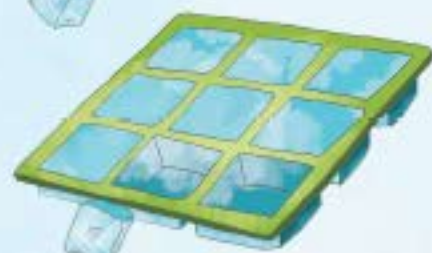


Oh! Ice! Get water in ice cube trays.

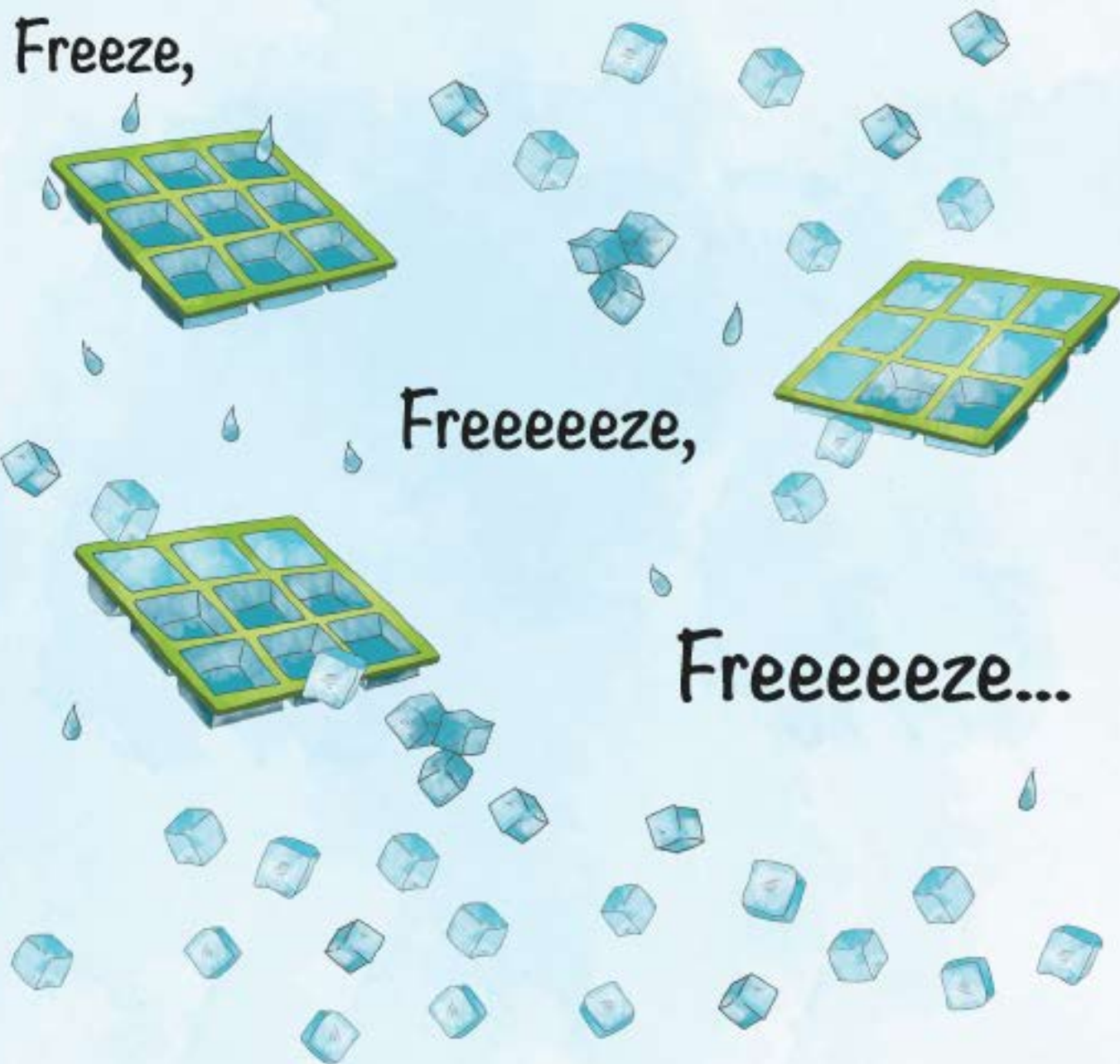
Freeze,



Freeeeeeze,



Freeeeeeze...



Olivia set up her stall outside in her front yard.



LEMONADE

Whoa, of course it's hot,  
it's a scorching summer's day.





She laid her table with  
a cloth, cups, and jugs...  
and then,  
would you believe it...

it started raining cats and dogs...

oh no  
wayyyy!!!



Olivia quickly moved everything back indoors,



Feeling glum and rather blue.

But then she thought, "The lemons!  
If I bake them into yummy loaves,



wouldn't that be swell too?"

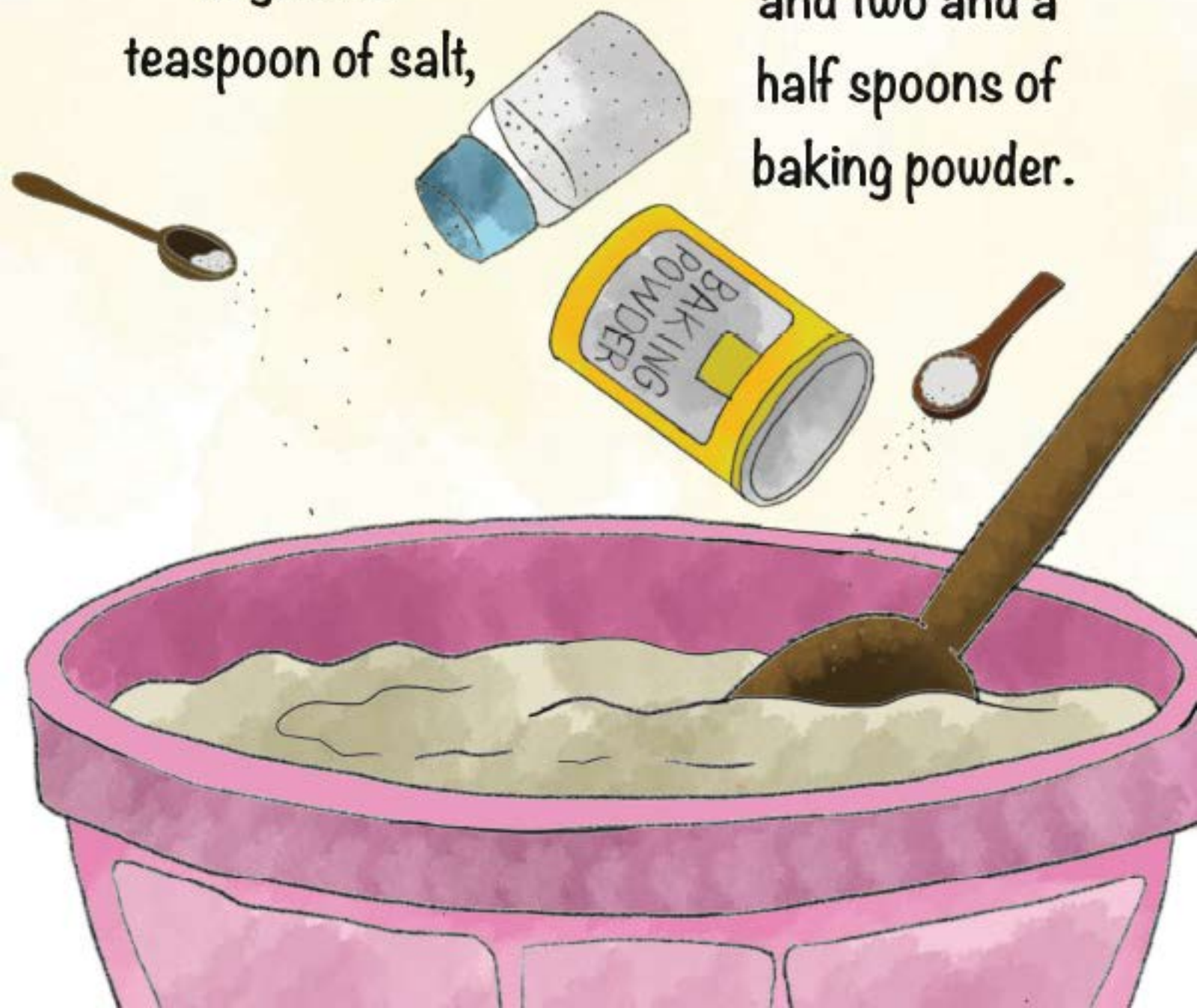
Whilst the oven warmed up to 180 degrees...



In a mixing bowl with a wooden spoon,  
she stirred two cups of flour  
with three quarters of a cup of sugar...

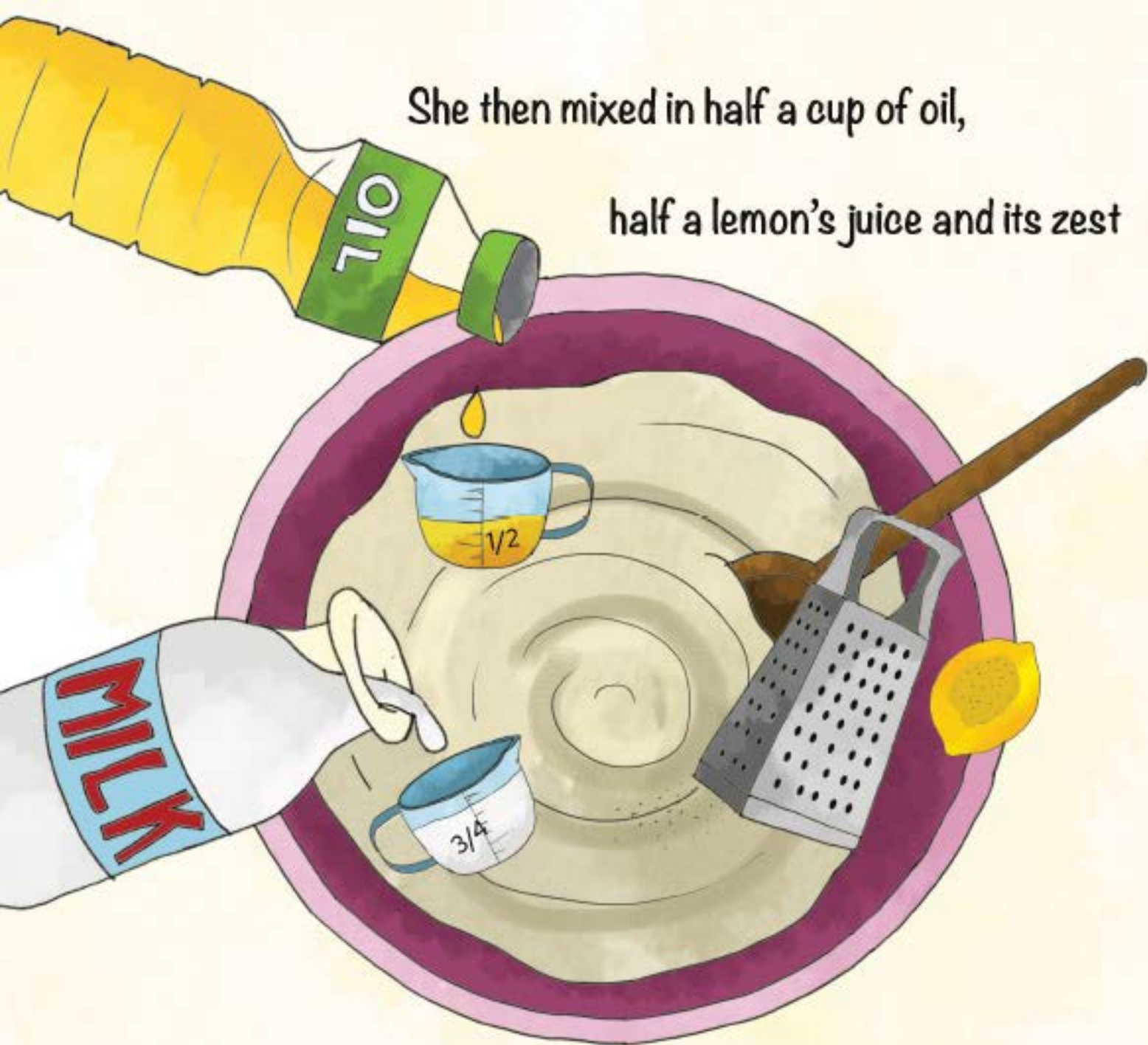
In goes a  
teaspoon of salt,

and two and a  
half spoons of  
baking powder.



She then mixed in half a cup of oil,

half a lemon's juice and its zest



and three quarters of a cup of milk...

She popped in a cheeky teaspoon of vanilla,



and stirred it all into a batter as smooth as silk!

She poured the batter into a greased,  
parchment-lined loaf tin,





180°C

Let it bake for 35 minutes



and rise in the oven

The background is a repeating pattern of lemons and lemon slices. The lemons are bright yellow with a textured, slightly mottled appearance. Some are whole, while others are sliced into wedges or thin rounds, showing the internal segments and seeds. The slices are scattered throughout the pattern. The background color is a warm, brownish-gold. The text is centered in a white, semi-transparent rectangular box.

**Then off she went to repeat,  
with millions and millions of lemons!**

She set up her lovely lemon loaf stall -  
a table, with plates, forks and napkins.

And lemon loaves piled up high,  
With a giant umbrella to keep  
them all dry.



And would you believe it...  
The sun came out to shine.





Ohhh Yes Wayyyy!!!

The image features a central text element surrounded by a decorative border. The border consists of various illustrations of lemons and lemon cakes. There are whole lemons with green leaves, lemon slices, and lemon cakes in white paper liners. The items are scattered around the central text, creating a circular frame.

Recipe...

Pre-heat oven to 180 degrees Celsius. Grease and line a loaf tin with parchment paper.

270g plain flour

120g sugar

10g baking powder

Pinch of salt

70ml oil

60ml lemon juice

Half a lemon's zest

200ml milk (for a  
vegan or dairy-free

version, any plant-  
based milk can be  
used to substitute)

5ml vanilla extract

1. Stir the flour, sugar, baking powder and salt together in a mixing bowl.

2. Whisk the oil, milk and vanilla extract till combined. Pour into the dry ingredients with the lemon juice and zest and stir till you get a smooth batter.

3. Pour the batter into the prepared loaf tin.

4. Place in oven to bake for 35 minutes. Once baked, remove carefully from oven wearing oven mitts (a grown up needs to do this!). Place on a heatproof surface or wire cooling rack to cool.

5. Your lovely lemon loaf is ready to enjoy! It can be frozen for up to a month and thawed in the microwave or overnight in the fridge when ready to eat.

Optional: If you'd like to glaze your lemon loaf, mix together 50g of icing sugar, with 15ml lemon juice and 15ml milk until smooth and pour it over the loaf to set or a couple of minutes.



