



LEMON SOUR-CREAM CAKE

Ingredients

525g flour

17g baking powder

7g salt

400g sugar

6 eggs

6g lemon zest (approximately 1 whole lemon)

5g vanilla

212g vegetable oil

375g sour-cream

Syrup Ingredients

150g lemon juice

150g sugar

Lemon Drizzle Ingredients

100g lemon juice

600g icing sugar

Method

Preheat oven to 180 degrees Celsius (350F).

Prepare a large loaf pan by coating lightly in oil and lining with parchment paper.

In a medium sized bowl, combine the flour, baking powder and salt and whisk to combine.

In another large bowl, add the eggs and sugar and whisk until well combined.

Add the sour-cream, lemon zest, vanilla and vegetable oil. Whisk again until smooth.

Add the dry ingredients to the wet ingredients, and mix with a wooden spoon until just combined (careful not to overmix). Pour the batter into the prepared cake/loaf pan. Bake for 25mins and then check and rotate the cake, adding more time as necessary. Bake

until a skewer comes out clean. One large loaf takes approximately 50-60 minutes to bake.

While the cake is baking, prepare the syrup by combining the sugar with the lemon juice. Whisk, and then heat in the microwave for 1-2 minutes until the sugar is dissolved.

When the cake comes out of the oven, pierce through the cake multiple times with a skewer (this will allow the holes in the cake to soak up the syrup). Drizzle the syrup over the cake. Allow the cake to completely cool.

For the icing, in a bowl combine the lemon juice and the icing sugar. Whisk until smooth and glossy. When the cake has cooled, drizzle the icing over the centre of the cake, allowing the icing to drip down the sides. Finish with sliced lemon.