

Lemon and Yoghurt Cake on Sasasunakku.com

This is such a forgiving cake. I've used limes instead of lemons, fruit yoghurt instead of plain, overbaked it and underbaked it and beat it for not long enough and each time, it's still been a delight and garnered lots of compliments.

For the cake

2 eggs
The zest of 2 lemons
225g grams (1 cup) caster sugar
250 grams yoghurt
125 grams (1 cup) flour
1 teaspoon baking powder

Preheat the oven to 150 celsius and grease a loaf tin.
Beat the eggs, lemon zest and sugar together until light.
Sift in the flour and baking powder, then fold in the yoghurt.
Pour the batter into the tin and bake for 40 minutes or until a skewer comes out not clean but not completely sodden.

For the syrup

The juice of the 2 lemons
375 ml (1 1/2 cups) water
150 grams (3/4 cup) caster sugar

Boil together until reduced to about 2/3 and pour over the hot cake.