



Members Recipe Book

Lemon Loaf Cake

Wendy Agius

Ingredients

125g butter or margarine
2 tsp grated lemon rind
 $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup milk
3 eggs
1 $\frac{1}{2}$ cups self raising flour

Final Topping:

$\frac{1}{2}$ cup lemon juice
 $\frac{1}{4}$ cup sugar

Method

- Combine butter, rind and $\frac{3}{4}$ cup sugar in a saucepan, heat until butter is melted. (do not boil)
- Slowly add flour and milk to saucepan and beat with a wooden spoon until smooth. The mixture will be runny,
- Pour into a loaf tin and bake in 180°C oven for 40 minutes or until cooked.
- Test with a skewer when cooked, leave cake in tin.
- Put juice and $\frac{1}{4}$ cup sugar in saucepan, stir over heat until sugar is dissolved.
- Bring to the boil and pour hot syrup over hot cake evenly.
- Leave cake in tin until cool.