



Yogurt and lemon syrup cake

Preparation Time: 25 minutes

Baking Time: 50 minutes

**Serves 12 s*

**This cake is a real tea- time treat served warm with thick, fresh cream.*

Ingredients:

- 250g butter, softened
- 3 teaspoons finely grated lemon rind
- 1 cup (220g) caster sugar
- 3 eggs
- ½ cup (45g) desiccated coconut
- ¼ cup (30g) almond meal
- 2 tablespoons lemon juice
- 2 ½ cups (375g) self-raising flour
- ¾ cup (200g) yogurt
- 1 medium lemon (140g)
- ½ cup (125ml) water
- ¼ cup (90g) honey
- 4 cardamom pods, bruised

Method:

- 1) Position oven shelves; preheat oven to moderate. Grease 20cm baba pan
- 2) Beat butter, rind and sugar in small bowl with electric mixer until light and fluffy. Add eggs, one at a time, beating well between additions



- 3) Transfer mixture to large bowl; using wooden spoon stir in coconut, almond meal and juice, then flour and yogurt. Spoon mixture into prepared pan; spread evenly with plastic spatula
- 4) Bake cake in moderate oven about 50 minutes. Stand cake 5 minutes then turn onto wire rack over tray.
- 5) Meanwhile, using vegetable peeler, remove rind from lemon; slice rind finely. Squeeze juice from lemon you need ¼ cup (60ml) juice.
- 6) Combine rind, juice, the water, honey and cardamom in small saucepan; stir over heat, without boiling, until honey melts. Bring to a boil; reduce heat then simmer, uncovered, 5 minutes. Using slotted spoon, carefully remove and discard cardamom.
- 7) Pour hot syrup over hot cake.