



Loaf - Yoghurt & Lemon

Ingredients

125g soft butter
1 cup of castor sugar
The rind of 1 lemon
2 eggs separated
1 cup Greek style yoghurt
¼ cup of milk
2 cups Orgran Self Raising Flour
½ cup almond meal

Method

1. Preheat the oven to 170oC and line a deep loaf tin with baking powder.
2. Using an electric beater, beat the egg whites until they form soft peaks. Set this aside.
3. Cream together the butter, sugar and lemon rind. Add the egg yolks.
4. Combine the milk and yoghurt together. Then add this to the butter mix. Add the flour and almond meal and mix well.
5. Fold in a quarter of the egg whites, mix well and add the remainder of the egg whites.
6. Pour into the prepared tin and bake for approximately 1 hour. Test with a skewer after 50 minutes.
7. Allow to cool for 10 minutes, before turning the cake out onto a cake rack.
8. Ice with Lemon Icing

Lemon Icing

Ingredients

1 cup gluten free icing mix
2 tbspn butter
Lemon juice

Method

Add together butter and the icing mix. Slowly add the lemon juice to make a smooth icing.