


# Lemon and Yogurt Cake

An old favourite made even more delicious with our award winning yogurt! Once made - get the kettle on, relax and enjoy a slice with your feet up!

 TIME TILL READY  
1 HR

 SERVES  
5+

Energy: 3422kJ/818kcal

For more nutritional information please visit [www.lancashirefarm.com](http://www.lancashirefarm.com)

## Ingredients

- 350g sugar
- 2 eggs
- 1/2 tsp salt
- 3 tsp lemon juice
- 2 lemon rind grated
- 180ml olive oil
- 250g Lancashire Farm Natural Bio Yogurt
- 250g self-raising flour

## Contains



## Method



### Step 1

In a bowl, mix rind, oil, eggs and sugar with a fork.



### Step 2

Add remaining ingredients and combine well.



### Step 3

Pour into greased ring tin or baking tin and bake at 180C for 30 minutes.



### Step 4

Leave to cool then turn out and dust with icing sugar.



### Step 5

Serve.