

## ONE BOWL LEMON CAKE

Donna Hay recipe.

$\frac{3}{4}$  cup vegetable oil

2 eggs

1 tablespoon grated lemon zest

2 tablespoons lemon juice

1 cup plain yoghurt

1  $\frac{3}{4}$  cups castor sugar

Whisk all these together then sift in 2 cups SR Flour and whisk in until mixed. Put into a greased round cake tin—Donna used a fluted savarin, rum baba, bundt cake tin—the one which makes a ring cake with hole in centre. Mine 20cm wide but was a new tin & although well-greased cake did stick but doesn't alter the taste. Next time I'll try with an ordinary cake tin.

Cook at 180C for 35mins (like all recipes check before removing from oven.) Took longer to cook in my oven so keep checking, needed to turn it round which I normally don't do.

While still hot turn out of tin to put icing on at once.

$\frac{3}{4}$  cup sugar (ordinary)

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

Mix together until past the stage where it looks like wet sand & sugar just starts to dissolve (don't mix too much) then pour over hot cake and leave to cool & icing to set.

It looked nice & sparkly with the icing once set. Interesting too as Donna used the bottom of the cake as the top, doesn't sit too well on the plate though.