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PREP:
COOK:
SERVES:

# Lemon Cake with Lemon Glaze

## Ingredients

**Cake**

220g butter, softened
1 cup (220g) caster sugar
3 large eggs, room temperature
2 tsp Queen Organic Vanilla Extract
1tsp Lemon Extract
1 1/2 cups (225g) self-raising flour
3/4 cup (180ml) Greek yoghurt

**Icing**

1 3/4 cup (210g) icing sugar
1 tsp Queen Lemon Extract
1 1/2 – 2 tbsp (40ml) Greek yoghurt

## Method - Cake

**STEP 1**

Preheat oven to 180C (fan forced). Grease and line a 20cm round cake tin.

**STEP 2**

In the bowl of a stand mixer fitted with the paddle attachment, cream butter, sugar, Vanilla and Lemon Extract until light and fluffy - be patient as this will take about 5+ minutes. Add eggs one at a time and beat well after each addition.

**STEP 3**

Add flour and yoghurt, mixing until combined.

**STEP 4**

Pour into prepared cake tin and bake for 60-65 minutes or until an inserted skewer comes out clean. Allow to cool for 10 minutes in the tin, before transferring to a wire rack to cool completely.

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## Method - Icing

**STEP 1**

Combine all ingredients, mixing to combine. Spread over cooled cake.

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