

Lemon Cake



Ingredients

- 1 yoghurt (nature, vanilla or lemon)
- 4 eggs (if small, 6 eggs)
- 3 cups (yoghurt) of flour
- 2 ½ cups (yoghurt) of sugar
- ½ cup of oil (neutral taste)
- ½ cup of cream
- Yeast
- 1 lemon



Preparation

1. Pre-heat oven at 180°C
2. Separate the whites from the yellow of the eggs.
3. Whip the whites of the eggs until firm. Keep aside.
4. Mix the yellow of the eggs with the sugar and whip until creamy.
5. Add the yoghurt to the eggs/sugar cream.
6. Add the yeast to the flour.
7. Add the flour to the yoghurt/sugar/eggs preparation.
8. Add the oil and the cream.
9. Add the grated lemon zest and juice of half of the lemon.
10. Add the whipped whites and mix in gently.
11. Cook for about 40-45 minutes. The best way to be sure the cake is cooked is to put in a toothpick; if it comes out clean the cake is baked.



Lemon Syrup

Ingredients:

- 3 lemons (juice only)
- 1 glass (careful, not too big and not too small either) sugar
- 2 glasses water



1. Put the sugar with the water in a pan.
2. Add the juice of the 3 lemons and let it boil until sticky syrup is formed.
3. The best way to check if your syrup is ready is to put in a spoon. If it sticks to it then it is ready. However, to be sure pass a finger in the back of your spoon (careful not to burn yourself) and see if the line you just did on the syrup remains clean.
4. Pour over the cake still warm.
5. Let it cool until serving time.

