

LEMON LOAF



By Food lovers recipes

LEMON LOAF

125 g butter/margerine

180 g castor sugar

2 large eggs

240 g flour

1 t baking powder

pinch of salt

grated rind of 1 large lemon

150 ml milk at room temperature

Cream the butter and sugar. Add the eggs and lemon rind. Beat untill creamy (about 2 minutes). Fold in the dry ingredients. Lastly add the milk.

Bake at 180°C for 50 to 60 minutes.

For the topping: mix the juice of 2 lemons with 120 grams castor sugar.

Spread over cake while still hot.

Photo: Surine Joubert

2 nd photo: Chantell Scheepers Mustoe