

Lemon semolina syrup cake



Photo by Babiche Martens

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Ratings: No ratings yet

Ingredients

250 g	Butter, softened
1 cup	Caster sugar
3	Eggs
¼ cup	Lemon juice
1 Tbsp	Lemon, zest of
200 g	Plain unsweetened yoghurt, thick
½ cup	Semolina flour
2½ cups	Self raising flour

Syrup

½ cup	Water
½ cup	Liquid honey
3 Tbsp	Mint leaves, shredded
3 Tbsp	Lemons, zest of
1	Cinnamon stick
½ cup	Lemon juice
1 to serve	Cream, or yoghurt to serve

Directions

1. Preheat oven to 180C. Grease the tin and line the base.
2. Cream the butter and sugar until pale. Beat in the eggs one at a time.
3. Beat in the lemon juice and zest then fold in the yoghurt.
4. Combine the semolina and flour and fold in. Pour into the tin and bake for approximately 45 minutes. Test with a skewer. Turn out on to a rack and cool.
5. To make the syrup, simmer all the ingredients together for 5 minutes then remove the cinnamon stick.

6. Prick the surface of the cake with a skewer and spoon over the syrup, arranging the mint and lemon.
Serve with cream or yoghurt.