

Yoghurt lemon syrup loaf



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Ingredients

125 g	Butter
3 tsp	Lemons
1 cup	Caster sugar
3	Eggs
1 cup	Self raising flour
½ cup	Greek yoghurt

Syrup

2	Lemons
¼ cup	Caster sugar
½ cup	Water
1	Icing sugar

Directions

1. Preheat oven to 160C.
2. Cream the softened butter, 3tsp lemon zest and sugar until pale.
3. Add the eggs one at a time, beating after each addition.
4. Fold in the flour and the yoghurt then spoon into a greased loaf tin and bake for approximately

40 minutes or until the loaf springs back when lightly touched.

Syrup

Put the lemons (sliced), sugar and water into a saucepan and simmer for 15 minutes or until syrupy. Spoon over the loaf before dusting with icing sugar and serving with extra yoghurt.

comment