



LEMON CAKE

Makes 16, 2 inch squares.

A simple no fuss dessert, or a midday snack with a cup of tea, this cake freezes very well.

INGREDIENTS

- 8 tablespoons unsalted butter at room temperature
- 1 cup sugar
- Zest from 2 lemons
- 2 large eggs, at room temperature, lightly beaten
- 1¼ cups unbleached all-purpose flour
- 2 teaspoons baking powder
- 1/3 cup fine semolina
- 6 tablespoons full-fat plain yogurt
- 5 tablespoons lemon juice

PREPARATION

1. Preheat the oven to 350F.
2. Line a 9-inch square pan with parchment paper, making sure that the paper extends a little over the rim to make it easier to lift.
3. Place the butter and sugar in a medium bowl and beat/mix with a wooden spoon until the butter is pale and soft. Add the lemon zest. Gradually beat in the eggs, a little at a time. With a rubber spatula fold in the flour, baking powder and semolina. Finally, add the yogurt and lemon juice.

4. Spoon the mixture into the prepared pan, SMOOTH THE TOP and bake for about 30 minutes or until the cake tester inserted in the center of the cake comes out clean.
5. Cool on a wire rack. When cold, dust with powdered sugar.