

Lemon and Yoghurt Loaf

Makes 20 portions

Ingredients	
2 eggs	Syrup
115g natural full fat yoghurt	50g sugar
150g sugar	Juice and zest of ½ lemon
90g margarine	
Zest and juice of 1 lemon	
200g self-raising flour	

- **METHOD:**
- Cream the margarine and sugar until pale and fluffy.
- Gradually add the beaten egg.
- Stir in the yoghurt and lemon zest and juice.
- Fold in the flour.
- Pour in lined loaf tins or baking tray and bake until knife comes out clean in a medium oven for approximately 1 hour.
- Meanwhile for the glaze mix the sugar and lemon zest/juice and leave to dissolve.
- When the cake comes out of the oven make holes with a fork and pour over syrup.
- Leave to stand and portion.



- ✓ FOR ALL SPECIAL DIETS USE TRUFREE CAKE MIX, OR USE DIARY FREE SPREAD, WHEAT FREE FLOUR, SOYA YOGHURT AND EGG REPLACER

Nutrition analysis per serving							
Energy (kcal)	Protein (g)	Fat (g)	Carbohydrate (g)	Sugar (g)	Salt (g)	Iron (mg)	Calcium (mg)
238	3.9	9.3	37	21	0.4	0.7	103