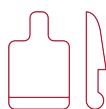




Lemon Loaf



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 1 HOUR 10
MINUTES



SERVES: 1 LOAF

Ingredients

- 1 ½ cups plain flour
- ¾ cup self raising flour
- 1 ¼ cups sugar
- 1 tbsp grated lemon rind
- 180g butter, melted
- 2 eggs, lightly beaten
- 1 cup buttermilk
- Syrup topping
 - 1/2 cup lemon juice
 - ¼ cup sugar
 - 1 tbsp finely shredded lemon rind.

Method

Preheat oven on top/bottom heat to 170°C and place the wire rack on shelf two.

Grease a 25cm x 10cm loaf pan and line with baking paper so as it comes up the sides of the pan, above the edge.

Place the flours, sugar and lemon rind into a mixing bowl, stir to combine and make a well in the centre.

Combine the butter, eggs and buttermilk and stir into the dry ingredients until just combined. Spoon the mixture into the prepared pan and bake for 1 to 1 hour 10 minutes or until the loaf is cooked when tested with a skewer.

While the loaf is cooking, prepare the sugar syrup. Place the lemon juice and the sugar into a small saucepan and stir over a medium heat, Induction level 5 until the sugar dissolves. Boil the syrup gently for 5 minutes to reduce it slightly.

Before removing the loaf from the pan, arrange the shredded lemon rind on top. Carefully pour the hot syrup over the hot cake & allow to stand for a few minutes before lifting the loaf from the pan using the baking paper lining.

Cool on a wire rack.

Notes