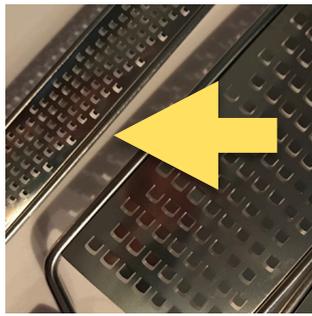# Lemon *loaf*

This is a pretty down to earth, straightforward bit of a treat – plain lemon cake with yoghurt icing. Some other time I may have a go at adding poppy seeds and such like, but today I was looking for something that required 10 minutes and very few utensils to make washing up!

Method: Preheat oven to 160°C – mixing won't take long. Grease and line a loaf tin, or use a silicon loaf pan as is.

Start with the oil, eggs, lemon juice and lemon rind to taste in a large bowl. Whisk together well. Add sugar, flour, and yoghurt and whisk/mix well to combine into a smooth batter.

Pour into the loaf tin, bake for about 50 minutes. Test with a skewer – a crumb or two is okay, but batter not so much.

Icing: Adding yoghurt one spoon at a time to get desired consistency mix well with a blunt knife, spread on cake.

Hints:

Greek-style yoghurt is fairly thick. If you like lemon rind, use a fine grade nutmeg grater.

*Icing mixture is icing sugar (or confectioner's sugar) mixed with rice flour and other things to make the mixture easier to handle.

**More lemon juice is too much for some – its optional here, but if you go there you may need more icing sugar to get the right consistency for the frosting you like.

Cake

– 1/2 cup sunflower oil
– 2 eggs
– 2 tablespoons lemon juice
– grated lemon rind (optional)
– 1 cup caster sugar
– 1 1/2 cups self-raising flour
– 3/4 cup Greek yoghurt

Icing

– 1 1/2-ish cups icing sugar or icing mixture*
– 1-3 tablespoons Greek yoghurt
– lemon juice**