

SUPER-MOIST LEMON CAKE

This cake is as versatile as it is easy to make. For adults, you can even make a variation with wine! Ice it or serve it as is with fruit salad, ice cream, sorbet or simply as an accompaniment with a cup of coffee or tea. You can even use it to make a fabulous trifle.

Prep time: 10 minutes

Start-to-finish: 40 minutes

Advanced prep: 24 hours

Makes enough for 8-12 double decker portions, or 2 loaf cakes

Ingredients:	Lemon	Coconut	Almond	Plain
Caster sugar	450 gm	450 gm	450 gm	450 gm
Eggs	4 medium	4 medium	4 medium	4 medium
Sunflower oil	250 ml	250 ml	250 ml	250 ml
Milk (or white wine)	250 ml		250 ml	250 ml
Coconut milk		250 ml		
Flour	320 gm	320 gm	320 gm	320 gm
Salt	1/2 tsp	1/2 tsp	1/2 tsp	1/2 tsp
Baking powder	2 1/4 tsp	2 1/4 tsp	2 1/4 tsp	2 1/4 tsp
Vanilla	1 tsp	1 tsp		1 tsp

Variations:

Lemon juice, fresh	1 lemon			
Lemon peel, finely grated	2 lemons			
Desiccated coconut, sprinkled on top before placing in the oven*		3 T		
Almond extract			1/2 tsp	
Slivered almonds, sprinkled on top before placing in the oven*			35 gm	

* Optional

1. Preheat oven to 180°C.
2. Grease and flour 2 round baking tins.
3. In a bowl, beat the sugar and eggs together for about 30 seconds.
4. Add the oil, milk/coconut milk/wine, flour, salt, baking powder and vanilla and beat for 1 minute.
5. If making the lemon variation, mix in the lemon zest and lemon juice.
6. Pour the batter into the prepared pans and bake for about 30 minutes or until the cake tester comes clean.
7. Remove from the oven and cool for about 40 minutes before serving.

LEMON ICING

This icing has the perfect ratio of tart to sweet and makes for a refreshing topping for your cake. Make sure that the cake is cooled off before icing.

Prep time: 10 minutes

Makes enough to ice 1 double-decker round cake

Ingredients:

Icing sugar	500 gm
Butter, room temperature	125 gm
Lemon peel, finely grated	3 T
Lemon juice	125 ml

1. Cream the butter with a mixer in a bowl.
2. Sift in the icing sugar, and beat until well-mixed.
3. Beat in the lemon peel and lemon juice.
4. Begin icing on a room-temperature cake.