

## Aunty Di's Lemon Tea Cake\*

### Ingredients:

#### Cake:

125g Butter or margarine

1 caster sugar

2 eggs

2 cups SR flour

½ cup ground almond meal

Vanilla extract

Zest of 1 ½ to 2 lemons

½ cup milk or orange juice or H2O

#### Sauce:

½ cup caster sugar

Juice of 2 lemons

### Method:

Pre heat oven to 180°C. Cream margarine & sugar & gradually add eggs one at a time. Beat 'til light and creamy. Add vanilla extract

Add almond meal and zest & stir through. Then alternatively stir in flour & orange juice. ( This can be done by hand or with the mixer on the lowest speed.) Mix well.

Grease & line a loaf tin with baking paper. Pour batter into tin & cook for approx. 40 mins. Or until a skewer comes out clean.

Remove cake from oven & then pour over the lemon juice mixed with the sugar. (It doesn't have to be completely dissolved & sinks in better when cake is straight out of the oven.)

Allow to cool before removing from the tin.

\* Aunty Di was the mother of my best friend at primary school & I think of her every time I cook this cake. I spent many happy meals at her kitchen table & she introduced me to many European foods!

#### Tips:

- I like to use a normal oven—it's a little cooler & the cake seems to cook more evenly
- The almond meal can be either well ground for a fine texture or coarse for a rougher texture