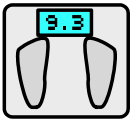


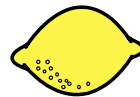
Lemon cake



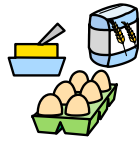
Equipment



Scales, 1 large bowl, 1 small bowl, big spoon,



tablespoon, fork, cake tin, lemon zester, sieve.



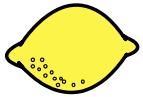
Ingredients



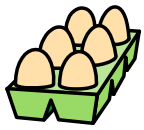
275 grams self raising flour



110 grams caster sugar



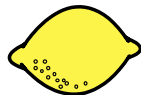
1 lemon



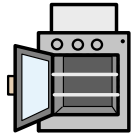
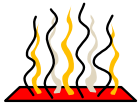
2 eggs



1 tablespoon vegetable oil



125 gram pot lemon yogurt



170°C

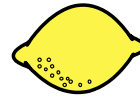
1. Heat the oven 170 degrees.



2. Weigh the flour and sieve it into the large



bowl then weigh and add the sugar.



3. Remove the zest from the lemon, add it to the



bowl and stir.



4. Crack the eggs into the small bowl, mix



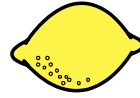
lightly with a fork then add to the flour and



sugar.



5. Add a tablespoon of oil to the mixture.



6. Squeeze the juice from the lemon and add



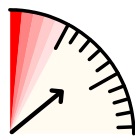
to the bowl.



7. Add the yogurt and mix together until smooth.



8. Pour into the lined cake tin and bake for



around 30-45 minutes.