
Typ: Verschiedenes

Quelle: Daily Mail

Bemerkungen:

Zutaten: 300g caster sugar
50g butter, softened
3 large eggs, separated
225g Greek-style yoghurt
Zest of 1 Lemon
175g self-raising flour

FOR THE ICING

100g sifted icing sugar
About 1 ½ tbsp Lemon juice

Rezept: Preheat the oven to 160°C. Grease a 20-cm round cake tin and line the base with non-stick baking parchment. Beat together the sugar, butter and egg yolks in a bowl. Then add the yoghurt and lemon zest and beat until smooth. Gently fold in the flour and whisk the egg whites to a soft peak and carefully fold into the mixture. Turn into the prepared tin. Bake for 1-1 ¼ h or until the cake is well risen and firm to the touch. Leave to cool in the tin for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.

To make the icing, mix together the sifted icing sugar and the lemon juice. Pour the icing over the cold cake, smooth with a palette knife and leave it to set.