



LEMON & THYME LOAF CAKE

This yoghurt based loaf cake is a perfect light bake. This version is lemon and thyme but you can mix it up with orange zest and ground cinnamon or lime zest and desiccated coconut...Lovely with a sour cream lemon icing, as a drizzle cake or just as a sponge.

Prep time 30 minutes | Cook time 45 mins | Serves 6-8

INGREDIENTS

140ml vegetable oil (you can use olive oil if you want the flavour)
300ml plain or lemon flavoured natural yoghurt
3 Large Clarence Court Burford Brown or Old Cotswold Legbar eggs or 2 Braddock White duck eggs
1 teaspoon almond essence
A few sprigs of fresh thyme or lemon thyme
280g self raising flour, sifted
½ teaspoon bicarbonate of soda
240g caster sugar
2 tablespoons runny honey
Zest of 6 lemons
200g full fat cream cheese
150g icing sugar, sifted
50g sour cream



METHOD

Pre-heat the oven to 165c/325f /gas mark 3.

Grease and line a 1.5 litre (2 lb) loaf tin with baking parchment. Please note, loaf tins differ in surface area, this recipe is for a high sided, traditional angled tin. As long as the raw mixture comes up ¾ of the way up the tin you'll get a good even rise when baked.

Place the oil, yoghurt, eggs, essence and few finely chopped thyme leaves into a mixing bowl and mix well until combined. Stir in the flour, bicarb and sugar until well combined then add the honey and the zest of 4 lemons.

Spoon the mixture into the tin and place in the oven, bake for 45 minutes or until risen and golden. Insert a skewer into the centre, if it comes out clean the cake is ready, if not return the cake to the oven for a further 5 minutes.

Once cooked, allow to cool in the tin on a cooling rack for 45 minutes then remove from the tin and cool completely.

Meanwhile make the icing. Beat the cream cheese and icing sugar together until smooth, stir in the sour cream a little at a time and zest of 1 lemon until smooth and spreadable. Transfer to a small bowl and place in the fridge until needed.

When ready to assemble, place the cake on a board. Top with the chilled frosting, scatter over a few thyme leaves and the remaining lemon zest. Slice and serve.



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