



## **Greek lemon syrup cake**

Recipe from Jill Robilliard

### **Ingredients**

125g butter

1 cup sugar

4 eggs

2 cups coconut

1 cup SR flour

*Syrup*

2 cups water

1 cup sugar

4 strips of lemon rind (or just chuck in the lemon halved)

### **Method**

1. Preheat oven to 180 C and line a baking tin with baking paper.
2. Cream the butter and sugar then beat in eggs one at a time.
3. Fold in coconut and SR flour. Pour the mixture into the baking tin.
4. Bake at 180 C for 15 minutes, then reduce the heat to 150 C for 35-40 minutes.
5. Meanwhile boil 2 cups of water with 1 cup of sugar and the lemon rind or halves.
6. When the cake is cooked, prick it to the full depth with a skewer, leave in the tin and pour the hot syrup over. Cool in the tin.
7. I really like this served with thick cream and blueberries.

Now I have given away my secret easiest ever cake recipe...hope you enjoy it!