



Lemon sour cream cake

Ingredients

125g butter

2 t finely grated lemon rind

1 cup (220g) caster sugar

3 eggs

1 cup plain flour

1/2 t baking powder

1/3 cup (80 ml) sour cream

For best results have butter, eggs and sour cream at room temperature

Method

1. Grease 14cm x 21 cm loaf pan and line with baking powder.
2. Beat butter, rind and sugar in a small bowl with electric mixer until light and fluffy. Add eggs 1 at a time, beating until just combined between additions (the mixture might curdle at this stage).
3. Transfer mixture to large bowl, stir in sifted flour, baking powder and sour cream. Spread mixture into the pan
4. Bake in moderately slow oven for 1 hour. Stand cake for 5 minutes then turn onto wire rack to cool.

Cream cheese icing

125g cream cheese

30g butter

1 t grated lemon rind

1 1/2 cups (240g) icing sugar

Beat cream cheese, butter and rind in electric mixer until light and fluffy. Gradually add icing sugar. Spread on cake when cooled.