

Lemon Syrup Cake

Ingredients

- 90g healthier margarine spread*
- 1/3 cup caster sugar
- 1 ½ teaspoons finely grated lemon zest
- 2 eggs, lightly beaten
- ½ cup Lowan Rolled Oats
- ½ cup self-raising wholemeal flour
- ½ cup self-raising flour
- ½ cup reduced fat milk
- 2 tablespoons lemon juice

Syrup

- 1/3 cup lemon juice
- 1/3 cup sugar
- 185mL water

Method

1. Pre-heat oven to 180°C/350°C (160°C fan-forced).
2. Brush a 21.5 x 11.5 x 5.5cm loaf tin with melted margarine spread and base line with baking paper.
3. In a medium bowl, cream together the margarine spread, sugar and lemon zest with a hand held mixer until creamy.
4. Add the eggs, flours, oats and milk and stir with a wooden spoon until combined. Stir in the lemon juice.
5. Place into prepared tin and bake for 35-40 minutes or until a warmed skewer inserted in the centre comes out clean.
6. While the cake is cooking, make the syrup by placing the lemon juice, sugar and water in a small saucepan, bring to the boil, stirring until the sugar has dissolved.
7. Stand cooked cake on a cooling rack and using a skewer, make holes in the cake. Pour over the hot syrup and leave to cool in the tin.
8. When the cake is cold, remove from the tin, remove baking paper and serve cut into slices.



TIPS – Leftover Lemon Syrup Cake stores well in the refrigerator. Lemon Syrup Cake is delicious served as a dessert with reduced or low vanilla fat yoghurt and berries such as raspberries, strawberries or blueberries.

* Healthier margarine spreads – e.g. margarine spreads made with canola, sunflower, soybean, safflower or olive oils