



CANADA AGRICULTURE  
AND FOOD MUSEUM  
MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION  
DU CANADA

A FASCINATING WORLD  
UN MONDE FASCINANT



# LEMON CAKE

## Ingredients

1 ½ cups (375 mL) all-purpose flour  
1 tsp (5 mL) baking powder  
¼ tsp (1 mL) salt  
½ cup (125 mL) unsalted butter, softened  
1 cup (250 mL) granulated sugar  
2 eggs  
1 ½ tsp (7.5 mL) vanilla extract  
Juice of 1 large lemon  
Grated zest of 1 large lemon  
½ cup (125 mL) vanilla yogurt

## For the glaze

Juice of 1 large lemon  
1 cup (250 mL) icing sugar

## Preparation

Preheat oven to 350°F (180°C). Coat a 9 in x 5 in (23 cm x 13 cm) loaf pan with cooking spray and set aside. In a medium bowl, combine the flour, baking powder, and salt. Set aside. In a large bowl, cream the softened butter with the granulated sugar until light and fluffy. Add the eggs and the vanilla extract until combined. Add the lemon juice, grated lemon zest and the vanilla yogurt; mix well. Slowly add the dry ingredients to the wet ingredients. Do not overmix. Pour the batter evenly into the prepared loaf pan. Bake until a toothpick inserted into the center of the cake comes out clean, about 40 minutes. Let the cake cool for 10 minutes before unmolding and cool completely on a wire rack. Set aside on a serving plate.

## For the glaze

In a small bowl, combine the icing sugar and the lemon juice. If needed, add a little more juice or icing sugar so that the icing is just runny. Pour over the cooled cake letting the glaze drip over the sides. Cut and serve.

**Yield:** One cake