**Throw it together lemon drizzle cake**

275 gm plain flour

2 tsp baking powder

½ tsp salt

175 gm unrefined caster sugar

200 ml Court Lodge Pouring yogurt

120 ml sunflower oil

3 eggs

Zest of 1 lemon

½ tsp vanilla extract

**For the topping**

175gm icing sugar

Juice of 1 lemon

Optional - chopped crystallised ginger, glace cherries, or other embellishment of your choice!

Method

Pre-heat over to 180 deg and grease a tin (loaf or round), line with banking paper if you like.

Stir together the flour, baking powder & salt in a bowl. In another container mix all the other ingredients (apart from the topping ones) and pour into the flour, mix well to form a batter.

Pour into the tin and bake for 30-45 minutes, until a skewer inserted comes out clean, allow to cool slightly then turn out.

Make the topping by mixing the icing sugar and lemon juice until smooth. Pour over the cake, and scatter any embellishments (I like to add chopped up crystallised ginger!) on the top.

I try to use organic ingredients where possible, to support environmentally friendly high welfare farming, as well as because I know I won’t be eating any dodgy ingredients or contaminants!

