

Turmeric and Lemon cake

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When you are looking for something with a little zing and a light fluffy cake all in one in this loaf cake. The lemon zest and sugar syrup makes it sharp and light and the addition of turmeric gives it a vibrant colour and a delicate flavour too.



For the cake

150 gms softened butter

150 gms caster sugar

150 gms self raising flour

3 large eggs

1 tsp baking powder

1 tsp turmeric powder

1 tbsp lemon juice

zest of 1 lemon

For the icing

100 gms icing sugar

2 tbsp lemon juice

Preheat the oven to 180 C. Grease and line a 2lb loaf tin.

Put all the cake ingredients in a bowl and whisk for 2 minutes. Pour it all in the prepared loaf tin and bake for 35-40 minutes until baked. Leave to cool in the tin for 5 minutes before removing it.

Combine the icing sugar and lemon juice and make a smooth paste. Pour this over the cake while the cake is still warm.

Serve warm or cold.