

# Lemon-Orange Syrup Loaf Cake

## Ingredients

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### For the Cake

- 175 gm - Self-Raising Flour
- Pinch of Salt
- 125 gm - Unsalted Butter Room Temperature
- 175 gm - Caster Sugar
- 2 lg - Eggs
- Zest of 1 Lemon and 1 Orange
- 4 tbsp - Milk

### For the Syrup

- Juice of 1 orange and half a lemon = approx. 4 tbsp.
- 90 gm - Icing Sugar (10x Sugar)

## Directions

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- Preheat the oven to 180 degrees C.
- Prepare cake loaf tin - line it completely with baking paper, and allow the paper to come over the edges, making it easier to remove the cake from the tin.
- Whisk together flour and salt in a small bowl and set aside.
- In another bowl, cream butter and sugar together until light and fluffy. Add the eggs and zest, and beat them in well. Then add the milk and mix. Spoon into the prepared cake tin and bake for about 45 minutes. It should have risen and be golden brown when done. To test doneness, insert a toothpick or paring knife into the center of the cake; when it comes out clean, the cake is done.
- 10 minutes before the cake is done, make the syrup. Add the sugar and juice to a small pot and heat gently until the sugar dissolves and the syrup thickens slightly.
- When the cake comes out of the oven, pierce it in various places, pour the syrup over it, and allow it to come down the sides of the cake (inside the lining paper).
- Let it cool completely, then take it out of the tin, slice it, and enjoy.

