

LEMON DRIZZLE LOAF SERVED 2 WAYS

Serves 10

Hands-on time: 20 minutes

Hands-off time: 35 minutes

INGREDIENTS

For the lemon drizzle loaf:

- 3 large eggs
- 1 cup castor sugar
- 1 cup plain yoghurt
- ½ cup oil
- 2 lemons, zested and juiced
- 1½ cups cake flour
- 2 tsp baking powder
- ½ tsp salt
- ½ cup icing sugar
- 4 tbsp lemon juice

For the lemon meringue trifle:

- 1 lemon drizzle loaf
- 2 cups readymade custard
- 1 cup lemon curd
- 2 cups cream
- 32 (110g) small meringues, crushed

Serving suggestion:

- Lemon zest
- Mint

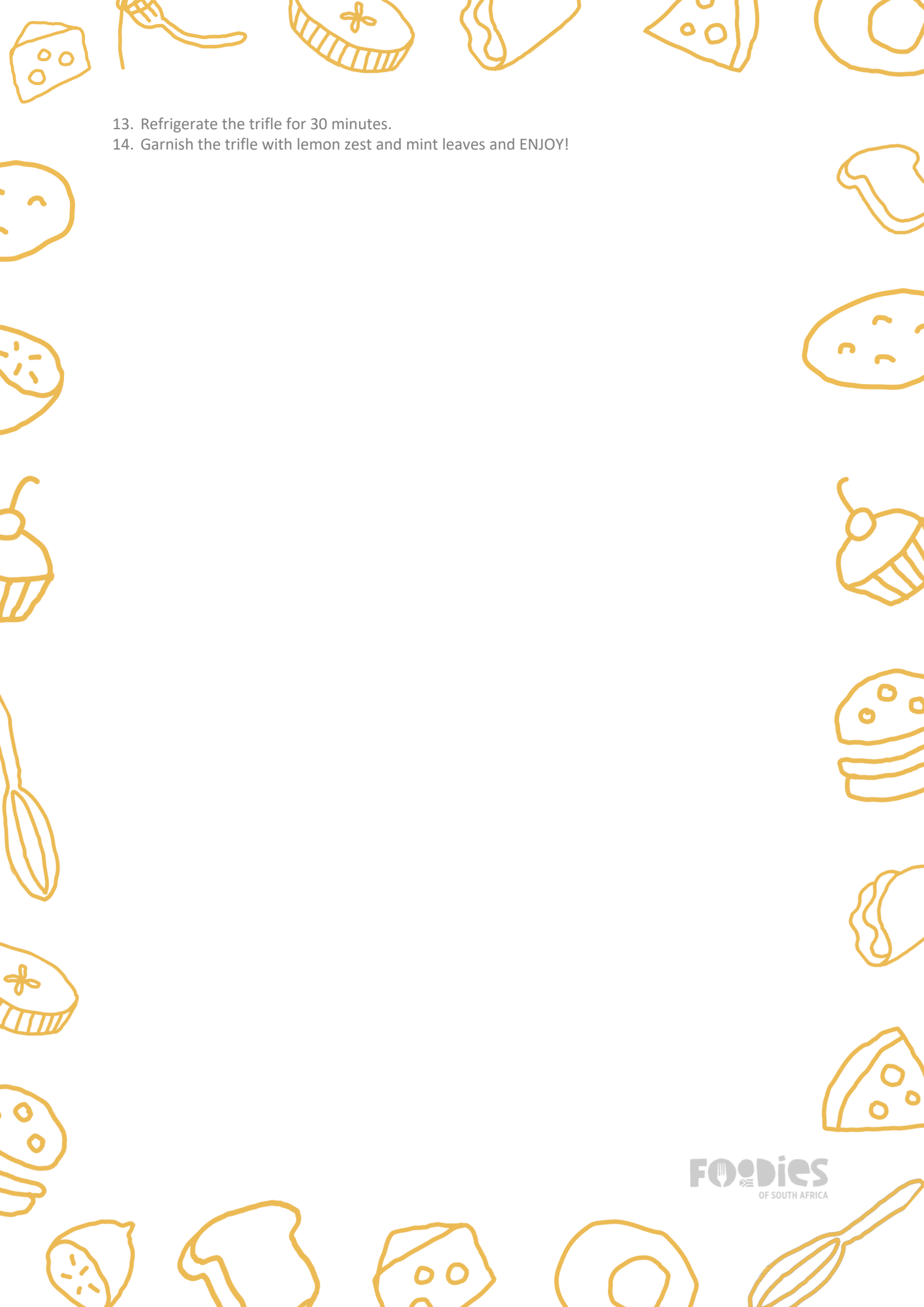
METHOD

For the lemon drizzle loaf:

1. Preheat the oven to 180°C and grease a loaf tin with non-stick cooking spray.
2. Whisk together the eggs, castor sugar and yoghurt until the sugar is completely dissolved.
3. Add the oil, lemon juice and lemon zest, and combine well.
4. In a separate bowl, combine the flour, baking powder and salt.
5. Mix the dry ingredients into the wet ingredients.
6. Pour the mixture into a loaf tin and bake for 35 minutes until golden. Remove from oven and set aside to cool. *Chef's Tip: A toothpick that comes out clean once inserted into the loaf means it's ready!
7. To make the drizzle, combine the icing sugar and lemon juice. Drizzle over the cooled loaf.
8. Garnish the lemon drizzle loaf with extra lemon zest, if preferred. Slice and ENJOY!

For the lemon meringue trifle:

9. Cut the lemon drizzle loaf into 2cm cubes.
10. Combine the custard and lemon curd. Mix until smooth.
11. Whisk the cream until soft peaks are formed.
12. To assemble the trifle, add a layer of lemon loaf cubes to the bottom of a trifle bowl. Top with a layer of lemon custard and whipped cream. Add some crushed meringues. Repeat to form another layer, ending with the meringues on top.

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- A decorative border of various food icons in a simple, hand-drawn style, including items like a slice of pizza, a burger, a cookie, a lemon, a mushroom, a piece of cheese, a fried egg, and a leaf, arranged around the perimeter of the page.
13. Refrigerate the trifle for 30 minutes.
 14. Garnish the trifle with lemon zest and mint leaves and ENJOY!