

### Lemon-glazed cake with margarine



#### Ingredients

240 g Margarine  
480 g Sugar  
5 g Salt  
240 g Eggs  
8 g Vanilla  
200 g Water  
200 g Yogurt  
480 g All Purpose Flour  
18 g Baking Powder  
30 g Non Fat Dry Milk Powder

#### Lemon glaze

120 g Water  
75 g Lemon Juice  
150 g Sugar  
50 g Margarine

#### Preparation

Preheat the oven to 350°F (180°C). Mix margarine, sugar and salt for about 4-5 minutes into a creamy batter. Mix in the eggs one by one while whisking. Add vanilla. Blend all purpose flour, baking powder and milk powder with water and yogurt. Add mixture to the batter. Pour the batter in 2 greased baking trays\*. Bake the cake for about 30 – 40 minutes. For the lemon glaze, combine water, lemon juice, sugar and margarine in a saucepan. Heat to boil and cook for 1 minute. Remove the cake from the baking tray. Poke holes all over the cake with a small round skewer. Brush the glaze all over the warm cakes. Cool before cutting.

#### Variety tips

Replace the lemon juice in the glaze with fresh orange or passion fruit juice.

\* Baking tray measurements are 9" x 13" x 2" (23 x 33 x 5 cm)



### Why choose margarine?



Replacing butter with margarine will give your cake a much healthier fat composition. More good polyunsaturated fatty acids (PUFA), including the essential fatty acids omega 3 and 6, and less saturated and trans fatty acids (SAFA and TFA respectively). This recipe contains about three times more PUFA and about half the amount of SAFA and TFA compared to cake made with butter.

