

## Romley Estate Lemon thyme olive oil cake

Prep: 15 mins

Cook: 40 mins

### **Ingredients:**

1 cup white sugar

Zest of 1 lemon, plus 1 tbsp lemon juice

2 teaspoons thyme leaves (can use lemon thyme or regular) Fresh or dried is fine

2 eggs

1 cup Greek yoghurt

1/3 cup Romley Estate Family Reserve extra virgin olive oil

1 ½ cups self raising flour

Pinch of salt

### **Lemon Glaze**

½ cup icing sugar

Lemon juice

Extra zest and thyme leaves for garnish

### **Method**

1. Grease and line a cake tin with olive oil and baking paper
2. Using an electric beater, beat sugar, rind, lemon juice and thyme for 1 minute until infused
3. Add eggs and beat until combined
4. Add yoghurt and olive oil and beat until combined
5. Add flour and salt and beat slowly to combine
6. Pour into prepared pan and bake for 40 minutes, or until cooked when tested with a skewer
7. Cool cake in pan for 5 minutes, then on a wire rack
8. To make the lemon glaze, put icing sugar in a bowl and slowly add drops of lemon juice until the icing is combined but of a thick consistency.
9. Pour over cake, making sure the whole cake is covered. Then sprinkle lemon zest and thyme leaves to finish.
10. Enjoy!