Lemon Loaf Cake

Recipe by: Laura Vitale

Serves 8

Prep Time: 15 minutes
Cook Time: 50 minutes

Ingredients
__3 Eggs
__1 cup of sugar
__1/2 cup of Oil
__1/2 cup of Greek Yogurt
__1/4 to 1/2 cup of Milk (depending on yogurt thickness)
__2 tsp of Vanilla Extract
__Zest and Juice of 1 Lemon
__1-1/2 cups of All Purpose Flour
__1 3.4oz packet of Instant Lemon Pudding
__1 tsp of Baking Powder
__1/2 tsp of Baking Soda
__1/2 tsp of Salt
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For the glaze:
__1 cup of Powdered Sugar
__3 tbsp of Lemon Juice

1) Preheat your oven to 350 degrees, grease a 9x5 baking pan with some non-stick spray and lay the bottom with some parchment paper.

2) In a large bowl, using a handheld electric whisk, whisk together the eggs, sugar and oil for about 30 seconds, add the yogurt, lemon zest and juice, milk and vanilla and whisk for another 30 seconds or so.

3) Add the flour, instant lemon pudding, baking powder, baking soda and salt, mix until thoroughly incorporated.

4) Pour the batter into your prepared pan, then pop it in the oven to bake for about 50 minutes to an hour or until fully cooked through and allow to cool completely.

5) To make the glaze, whisk together the powdered sugar and lemon juice until runny but not too loose, pour over the cake and allow it to set before serving.