

Dan's Lemon Cake

3/4 cup orange juice

Grated peel of whole lemon

3/4 cup oil (177 ml)

4 large eggs

2 1/2 (300 grams) cups flour

1.5 cups (300 grams) sugar

3 teaspoons baking powder

Icing:

1 cup (120 grams) powdered sugar, sifted

1-2 tablespoons lemon juice squeezed from lemon

2 31 x 10.3 cm English cake pans, or long loaf pans

Directions:

Preheat the oven to 350°F/180 C.

Prepare two English cake pans by greasing/oil spraying well and place on parchment paper lined rimmed baking sheet (to catch drips). Set aside.

Grate peel of 1 whole lemon and place into a cup with the orange juice and let soak while you organize the dry ingredients. This releases the oils and fragrance of the lemon and gives a much stronger flavor.

Place the flour, sugar and baking powder in a bowl and stir together.

Add the oil, eggs and orange juice with lemon peel into the dry ingredients and stir together just till combined and ingredients are incorporated. Batter should be thick and smooth yet pourable.

Pour the batter into the prepared baking pans dividing evenly between the pans. Place into the preheated oven and bake 35-40 minutes or till a toothpick comes out with a crumb or two.

Put cakes on wire rack and when **completely cold** ice with the icing by mixing together the 1-2 tablespoons of fresh squeezed lemon juice with the 1 cup of sifted powdered sugar. The icing should be a bright white color, and fairly thick but smooth and spread onto the tops of the cakes and let icing harden before cutting.