



Portuguese simple Lemon Cake

3 eggs

½ cup brown sugar

½ cup white sugar

1 1/3 cup flour

½ cup butter soft

1 8oz Greek yogurt

2 tbs lemon juice

Zest of 1 lemon

1 tbs baking powder

Pinch salt

Butter Cream Frosting

4 cups powder sugar

Zest of lemon

1 cup butter soft

Method

1. Set oven to 350 degrees
2. In a large bowl beat eggs with the brown sugar and white sugar until smooth.
3. Add butter and yogurt. Beat until smooth

4. Add lemon zest and juice and blend well.
5. Pour batter in the 9 ½ x 13 baking pan and put into the oven for 25 to 30 minutes.
6. Check with a tooth pick once cake comes out of the oven.
7. Allow to cool before frosting the cake

Butter Cream Frosting

1. Place in to mixing bowl the soft butter and mix until smooth.
2. Slowly add the powder sugar to the butter mixture.
3. Continue to add all sugar until smooth.
4. Add lemon zest and mix again

Once cake has cooled frost the cake with the lemon butter cream frosting.
Enjoy!

Abby Thompson