

Lemon Tea Cakes

Makes 12 squares



Ingredients

For the Cake

- Zest from two lemons
- 3 tablespoons canola oil
- 2 large eggs
- ¼ cup Greek yogurt (2%)
- 2 tablespoons fresh lemon juice
- ¾ cup sugar
- 1 cup all-purpose flour
- ¼ teaspoon Kosher salt
- ¼ teaspoon baking soda

For the Sugar Glaze

- 1 cups confectioners' sugar
- Zest of one lemon
- 2 - 3 tablespoons fresh lemon juice

Steps

1. Preheat oven to 350°F. Prepare an 9-inch square baking dish with parchment paper so that the paper hangs off the sides. Spray the paper with non-stick baking spray (I use coconut oil spray).
2. In a large bowl combine lemon zest, oil, eggs, lemon juice and sugar. Whisk well. Add the flour, salt and baking soda. Fold first with a spatula before finishing with the whisk being careful not to overmix the batter.
3. Pour the mixture into the prepared pan and bake for 30 - 35 minutes (or until a toothpick inserted in the center comes out clean or with dry crumbs). Let the cake fully cool before applying the glaze.
4. To make the glaze whisk together the zest, sugar and 2 tablespoons of lemon juice. If the mixture is the desired consistency, apply to the top of the cake. If it's too thick add a little more lemon juice. Let the glaze set for at least 20 minutes before slicing and serving the cake.

