Lemon Loaf Cake - Hannah

Ingredients	Single loaf	For 30	For 60
Butter	125 g	625 g	1250 g
Grated lemon rind	2 tsp	2 ½ tbs	5 tbs
Sugar	1 cup	5 cups (1.25kg)	10 cups (2.5kg)
Eggs	3	15	30
Milk	¾ cup	900 ml	1.8 l
Self raising flour	1 ½ cups	1 kg	2 kg
Lemon juice	¼ cup	1 ¼ cup	2 1/2 cup
Sugar (extra)	¼ cup	1 ¼ cup	2 1/2 cup

Method:

1. Heat oven to 180C.
2. Grease a 23cm x 12cm loaf tin.
3. Combine butter, lemon rind and sugar in a saucepan.
4. Heat until butter melts – do not boil.
5. Combine the beaten eggs and milk.
6. Stir in half the combined egg mixture with half the sifted flour.
7. Stir in the remaining egg mixture with the remaining flour and beat with a wooden spoon until smooth.
8. Pour mixture into prepared tin.
9. Bake for 40 mins.
10. Leave cake in tin.
11. Combine lemon juice and extra sugar.
12. Stir over heat until sugar is dissolved. Boil. Pour over hot cake and leave to cool in tin.