Moist Lemon Cake

Ingredients

1.5 cups all-purpose flour

1.5 teaspoon baking powder

1 tablespoon lemon zest

0.5 teaspoon salt

0.5 cup unsalted butter, room temperature

1 cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

2 tablespoons lemon juice (about 0.5 lemon)

0.5 cup buttermilk

For Lemon Syrup

0.25 cup lemon juice

3 tablespoons powdered sugar

For The Lemon Icing

1 cup powdered sugar

1.5 tablespoons lemon juice

1 tablespoon milk

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 5-inch baking tin.
2. In a bowl, combine flour, baking powder, lemon zest and salt. Set aside.
3. In another bowl, cream the butter and sugar together at medium high speed until pale and fluffy, about 4-6 minutes. Scrape the sides of the bowl as needed.
4. With the mixer running at low speed, add the eggs one at a time, then the vanilla extract and lemon juice. Beat on medium-high speed until combined.

5. Add about 1/3 of the flour mixture and mix until almost combined, then add half of the buttermilk and mix until combined. Repeat with the flour and buttermilk, making sure to end with the last third of the flour. Beat until just incorporated.
6. Scrape the batter into the prepared loaf pan and bake for 45-55 minutes until the cake is golden brown and a toothpick comes out mostly clean.
7. Leave it to cook for 15 minutes in the pan. Carefully remove the cake onto a rack.
8. Stir together the lemon syrup ingredients. Brush on the syrup while still warm. Allow the cake to cool completely.
9. Once the cake is cooled completely, combine all the icing ingredients, starting with 1 tablespoon lemon juice and milk and adding the remaining lemon juice as needed. The icing should be thick not runny. Pour it over the cake and let it dry.
10. Serve with a warm or cool drink.