

SUGAR FREE LEMON DRIZZLE CAKE

1. Preheat the oven to 180C/ 160C fan/ Gas 4. Grease and line a 1.2 litre loaf tin (22cm x 13cm width, 7cm depth) with baking parchment. Mix together the flour, baking powder, xylitol and lemon zest in a large bowl.
2. Mix the eggs, sunflower oil, milk and yoghurt together in a separate bowl or jug and stir them into the flour mixture.
3. Spoon into a tin and smooth the surface. Transfer to the oven immediately, bake on the middle shelf of the oven for 1 hour – 1 hour 10 mins. Check after 50 mins, if the cake is becoming too dark, cover loosely with foil.
4. Just before the end of cooking time, make the drizzle by heating the lemon juice and xylitol. Stir over a low heat until the xylitol has dissolved. Once the cake is cooked, take it out of the oven and pour over the drizzle.
5. Cool in the tin before turning it out.

INGREDIENTS

225g self-raising flour, sifted

½ tsp [baking powder](#)

225g [xylitol](#)

(see tip below)

2 lemons, zest only

2 large [eggs at room temperature](#)

125ml [sunflower oil](#)

1 tbsp [milk](#)

200g 0% fat Greek yogurt

Drizzle

1 [lemon juice only](#)

50g [xylitol](#)

RECIPE TIP

Xylitol is a natural sweetener made from the bark of birch trees. It looks and tastes like sugar and can be used as a substitute in many recipes. It is low GI and therefore has less impact on blood sugar levels. It is available from large supermarkets and health food shops.

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