

# Lemon Chocolate Chip Cake

From Marie at *The English Kitchen blog*



4 ounces unsalted butter, room temperature  
(1/2 cup)

7 ounces sugar

3 large eggs

the finely grated zest of one unwaxed lemon

8 1/2 ounces flour (about 2 cups)

1 tsp baking soda

1 tsp baking powder

1/4 tsp salt

250 ml yogurt (1 cup)

6 ounces bittersweet chocolate, chopped into  
bits (1 cup)

2 1/4 ounces walnuts, 1/2 cup (optional)  
chopped, toasted

TOPPING:

3 1/2 ounces sugar

the juice of 1/2 lemon

2 tablespoons orange liqueur

(Can use the juice of one whole lemon and leave  
out the liqueur)

**Servings: 10**

1. Preheat the oven to 180°C/350°F/gas mark 5. Butter a 9 by 5 inch loaf tin. Line with parchment paper, leaving an overhang for ease of removal. Butter the paper. Set aside.

2. Cream together the butter and sugar until light and creamy. Beat in the eggs, one at a time, beating well after each addition. Sift the flour into a bowl. Remove 2 T. and add to the chocolate chips and nuts if using. Whisk the remaining flour together with the lemon zest, soda, baking powder and salt. Add at once to the creamed mixture along with the yogurt. Beat on high speed for several minutes. Fold in the chocolate and nut mixture. Spread into the prepared pan, leveling the top with a spatula.

3. Bake for 60-70 minutes, until well risen and a toothpick inserted in the center comes out clean. Let cool on a wire rack for 10 minutes while you make the topping.

4. Place all the topping ingredients in a small saucepan. Bring to the boil over low heat, stirring to dissolve the sugar. Pour this slowly over the hot cake, poking a few holes in the top, allowing it to soak in. Lift out and allow to cool completely before cutting into thick slices to serve.

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Per Serving (excluding unknown items): 461 Calories; 25g Fat (46.3% calories from fat); 9g Protein; 56g Carbohydrate; 4g Dietary Fiber; 92mg Cholesterol; 265mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat; 2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>