Lemon yoghurt loaf

NZBK-030 · Cakes And Counter Sweets · 2 small loaves, 20 slices

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

255 g plain flour

8 g baking powder

160 g caster sugar

3 eggs

200 g plain yoghurt

95 mL canola oil

zest of 2 lemons

45 mL lemon juice

90 g icing sugar

PREPARATION

1. Whisk sugar, eggs, yoghurt, oil and zest.

2. Fold in dry ingredients.

3. Bake in two small lined tins at 165°C for 33–43 min.

4. Mix icing sugar and lemon juice to taste and brush over cooled loaves.

ALLERGEN CHECK

Wheat, milk, egg

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-030-lemon-yoghurt-loaf