**[Lemon cake](http://www.bbcgoodfood.com/recipes/1973654/lighter-lemon-drizzle-cake) (SPAIN)**

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-INGREDIENTES:

-1 lemon yoghurt

- 2 recipients (yoghurt glass) of sugar

-1 recipients of olive oil

-3 recipients of flour

- 2 tsp baking powder

- 1/2 tsp vanilla

-3 eggs

1. Heat oven to 180C/160C.
2. Beat the eggs.
3. Add sugar
4. Add the lemon yoghurt and the olive oil and mix.
5. Sieve the flour and the baking powder.
6. Make the vanilla.
7. Remove all the ingredients.
8. Spread butter in the tray  for the oven and sprinkle flour.
9. Put the mix in the tray.
10. Introduce it in the oven and bake during 40 minutes.
11. Let it cool.
12. Cut the cake into small pieces.
13. Make the shape of a giraffe with the pieces.