



Lemon Drizzle Cake

We love this moist lemon drizzle cake, one slice is never enough!



Method

1. Heat oven to 180C/ 350F/ Gas Mark 4.
2. Beat together the butter and 225g of caster sugar until pale and creamy. Then add the eggs.
3. Sift in the flour, then add the finely grated zest of 1 lemon and mix until well combined.
4. Line a loaf tin with greaseproof paper, then spoon in the mixture and level the top with a spoon.
5. Bake for 45-50 minutes until a thin skewer inserted into the centre of the cake comes out clean.
6. While the cake is cooling in its tin, mix together the juice of 1 1/2 lemons and the remaining 85g caster sugar to make the drizzle.
7. Prick the warm cake all over with a skewer or fork, then pour over the drizzle – the juice will sink in and the sugar will form a lovely, crisp topping.
8. Leave in the tin until completely cool, then remove and serve.

Ingredients

- 225g / 8oz unsalted butter
- 225g / 8oz flour
- 310g / 11oz caster sugar
- 1 1/2 Lemons
- 4 eggs

Prep time: **20 minutes** Cook time: **50 minutes** Serves: **8**



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