

Cake Break

25 April 08



Lemon Drizzle Cake

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Makes 12

Ingredients

6oz/170g self raising flour

6oz/170g golden caster sugar

4oz/110g softened butter

2 large eggs

6 tbsp milk

1 tsp baking powder

Finely grated rind of a large unwaxed lemon

For the Icing:

4oz/110g golden cater sugar

Juice of a large lemon

Method

- Preheat the oven to 180°C or Gas Mark 4
- Lightly butter a 20cm square baking tin and line the base with baking parchment
- Place all the ingredients into a large mixing bowl
- Beat for a few minutes until the mixture drops easily off the spoon
- Spoon mixture into baking tin
- Bake for 30-40 minutes until golden and firm to touch
- Beat together icing ingredients and pour over the cake while it is still hot
- Leave to cool a little, and then turn out onto a wire rack to cool fully
- Cut into squares and serve