

# Lemon Drizzle Cake

**Serves 12**

**Hands-on Time 20 minutes**

**Baking Time 50 minutes**

## Ingredients

- 175g unsalted butter (plus extra for greasing)
- 255g caster sugar
- 3 medium eggs
- 190g self-raising flour
- 1/8 tsp fine salt
- 45ml full-fat milk
- 2 lemons
- 100g icing sugar

## Equipment

- 2lb loaf tin
- Baking parchment
- Large bowl
- Electric whisk
- Micro-grater
- Spatula
- Juicer
- Saucepan
- Skewer
- Plate
- 2 small bowls
- Small whisk or spoon

## Method

### 1. Make the Cake Batter

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3. Grease and line the loaf tin with parchment.
- In a large bowl, beat 175g butter and 180g caster sugar until light and fluffy.
- Add the eggs one at a time, whisking after each addition.
- Add the flour and salt, whisking until just combined.
- Stir in the milk and zest of 1 lemon.

### 2. Bake the Cake

- Pour the batter into the prepared tin and smooth the top.
- Bake on the middle shelf for 50 minutes until a skewer comes out clean.

### 3. Make the Syrup

- During the last 5 minutes of baking, heat the juice of 1 lemon and 75g caster sugar in a saucepan until the sugar dissolves and the mixture bubbles.
- Poke holes in the warm cake with a skewer and pour the syrup over it. Let cool completely in the tin.

### 4. Make the Icing

- Grate the zest of the second lemon onto a plate and squeeze the juice into a small bowl.
- Mix icing sugar with 2 tsp lemon juice, adding more juice as needed until the icing is thick but pourable.

- Pour the icing over the cooled cake and sprinkle with lemon zest.

Enjoy!