

Lemon Drizzle Cake

Prep Time: 10

Cook Time: 1 hour 20 minutes

Serves: 6 - 8

Ingredients

1 lemon

200g caster sugar for the cake

125g caster sugar for the icing

250g self raising flour

1 pinch of salt

1 teaspoon baking powder

250g softened unsalted butter

4 large eggs

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Method

Preparation

Preheat the oven to 325f / 160c / Gas Mark 3

Line a 18cm / 9 inch cake tin with baking paper

Zest and Juice the lemon (place the juice to one side for later)

Mix the zest and 200g of the sugar in a food processor

Sift the flour, salt and baking powder and add with the eggs and butter to the food processor

Mix well, pulse, shake and remix!

Pour mixture into the prepared tin, smoothing out the top with a spoon / knife

Bake uncovered for about an hour

Remove the cake from the oven and place on a rack to cool

After half an hour of cooling mix the remaining 125g sugar and lemon juice together

Place a large plate underneath the rack and spoon the icing over the cake

Try and cover the sides as well by smearing it with a knife / spoon

You can re use the excess syrup that has drained on to the plate back over the top of the cake.

Leave the cake to cool and enjoy!

You could also slice the cake in half (horizontally!) using a bread knife and add a layer of lemon curd, double cream or lemon butter icing!