LIGHT & SWEET

Lemon Drizzle Cake

PREP	COOK	SERVES
15 min	45 min	8

Vegetarian

A moist, buttery loaf cake soaked in sharp lemon syrup with a sugary crackle on top.

Ingredients

For the cake

- 175 g soft butter
- 175 g caster sugar
- 3 eggs
- 175 g self-raising flour
- 1 tsp baking powder
- Zest of 2 lemons
- 4 tbsp milk

For the drizzle

- Juice of 2 lemons
- 80 g icing sugar
- 2 tbsp granulated sugar

Method

1. Heat the oven to 170°C. Grease and line a 900 g loaf tin.
2. Beat the butter and caster sugar until pale and fluffy. Beat in the eggs one at a time.
3. Fold in the flour, baking powder, lemon zest and milk until just combined.
4. Spoon into the tin, level the top, and bake for 40 to 45 minutes, until golden and a skewer comes out clean.
5. While the cake bakes, stir the lemon juice and icing sugar together until dissolved.
6. Prick the warm cake all over with a skewer and pour the syrup slowly over it. Sprinkle the

granulated sugar on top.

7. Leave the cake in the tin until completely cool, then lift it out and slice.

Cook's tip

Pour the syrup while the cake is still hot from the oven so it soaks in properly instead of sitting on top.