



LEMON DRIZZLE CAKE

Bake a classic lemon drizzle traybake (30x23cm) cake with this easy recipe, perfect for taking on a picnic.

YOU WILL NEED

225g unsalted butter at room temperature, plus extra for greasing

225g caster sugar

4 medium eggs

275g self-raising flour

4 tablespoons of milk

2 unwaxed lemons, grated zest only. Use the juice for the syrup

FOR THE SYRUP

175g icing sugar

Juice of 2 lemons

- Preheat your oven to 180°C/160°C fan/gas 4. Grease your traybake tin and line it with grease-proof paper.
- Cream the butter and sugar together and add the lemon zest and eggs - beat together until smooth.
- Gently fold in the flour and then add the milk, ensuring it's mixed well.
- Spoon into the tin and bake for 35-40 mins or until a skewer comes out clean.
- Just before the cake is ready, prepare your syrup - Mix lemon juice and icing sugar in a saucepan and heat gently until the sugar has dissolved.
- Once the cake is removed from the oven, use a skewer to poke holes all over it and then pour the syrup on top.
- Wait until the cake has cooled completely before removing it from the tin.

Makes 16 slices

