

Lemon Drizzle Cake

Ingredients:

125g	Butter
2	Eggs
175g	Caster sugar
2	Lemons
175g	Self-raising flour
50ml	Milk
100g	Icing sugar

Method:

- Butter and line a loaf tin with baking paper
- Preheat your oven to 180°C
- Beat together the butter and sugar in a bowl until they form a smooth mixture with no lumps of butter
- Take the zest off one of the lemons with a grater or zester and add this to the mixture
- Crack the two eggs and add them to the mixture, then beat everything together again
- Mix in the flour until no flour can be seen
- Mix in the milk
- Pour and scrape into the loaf tin and cook in the oven for 45 minutes
- You can check if it's cooked by sticking a skewer in- if the skewer comes out clean the cake is cooked, if not put it back in the oven for another 5 minutes and test it again with the skewer



- Squeeze the juice from the two lemons into a bowl, and take out any pips that fall in. Then mix the icing sugar in to form a runny drizzle sauce
- Poke lots of holes into the top of the cake with a skewer and drizzle the sauce over
- Leave the cake in the tin until completely cold, then take it out and put it on a wire rack
- Enjoy!