

Lemon Drizzle Cake

Ingredients:



175g
Self-raising
flour



50ml Milk



125g
Butter



2 eggs



100g
Icing
sugar



175g
Caster
Sugar



2
Lemons

Method:

1



Butter and line a loaf tin with baking paper



Preheat your oven to 180°C

3



Beat together the butter and sugar in a bowl until they form a smooth mixture with no lumps of butter

4



Take the zest off one of the lemons with a grater or zester and add this to the mixture



5



Crack the two eggs and add them to the mixture, then beat everything together again



6



Mix in the flour until no flour can be seen



7



Mix in the milk

8



Pour and scrape into the loaf tin and cook in the oven for 45 minutes

9



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 into the oven for another 5 minutes and test it again with the skewer

10



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.



11

Poke lots of holes into the top of the cake with a skewer and drizzle the sauce over



12



Leave the cake in the tin until completely cold, then take it out and put on a wire rack. Enjoy!