Lemon Drizzle Cake

**Ingredients:**

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

Please remember to send in your photos of you cooking the recipe and also the finished product. Send pictures in to [alanrtilley@mail.com](mailto:alanrtilley@mail.com) or text them across to 07817777739

Watch the Youtube clip @ <http://y2u.be/hE4NZz9uG7A>