

SPRING SHOW 2017

LEMON DRIZZLE CAKE

Ingredients

125g (4oz) soft margarine/butter

175g (6oz) caster sugar

175g (6oz) self raising flour

1 teaspoon baking powder

2 large eggs

Grated rind of 1 large or 2 small lemons

65ml/2.5 fl.oz milk

Lemon syrup

3 tablespoons granulated sugar

Juice of lemons used for rind

METHOD

Preheat oven to 180c/350f/160fan/Gas4. Grease and line a 1kg/2lb loaf tin.

Place all the ingredients into a bowl and blend until really smooth and quite runny, or mix by hand.

Pour cake mixture into prepared loaf tin and bake in the preheated oven for 45-50 minutes until golden brown and springs back to touch or a skewer comes out clean.

Make the lemon syrup. Combine granulated sugar and juice of lemons.

While the cake is still in the tin, place it onto a cooling rack.

Pierce the cake all over with a skewer and spoon the lemon syrup all over the cake until you have used all the syrup.

Leave the cake in the tin until it is quite cold before turning out.

