

SUMMER SHOW 2019

ORANGE AND LEMON TRAYBAKE (decorated)

Ingredients

225g (8oz) softened butter
225g (8oz) caster sugar
300g (11oz) self-raising flour
2 tsp baking powder
4 eggs
4 tbsp milk
Grated zest of ½ lemon
Grated zest of ½ small orange

For the icing

225g (8oz) icing sugar
1 tbsp lemon juice
2 tbsp orange juice

To decorate

Grated zest of ½ lemon
Grated zest of ½ small orange

METHOD

Grease and line 23x30cm (9"x12") traybake tin. Preheat oven to 180c/160fan/350f/gas 4.

Put the butter, sugar, flour, baking powder, eggs and milk into a bowl and whisk with an electric hand whisk until smooth. Stir in the lemon zest and orange zest and pour into the traybake tin. Level the top.

Bake for 30 minutes or until shrinking away from the sides of the tin and springy to the touch. Leave to cool in the tin.

To make the icing

Sift the icing sugar into a bowl, mix in the lemon juice and orange juice and beat until smooth. Spread evenly over the cold cake. Then sprinkle with the lemon zest and orange zest and leave to set.

To serve cut into 12 squares.

