

Lemon Drizzle Cake

Preparation Time 15 Mins

Cooking Time 45 Mins

Makes 10 slices

You Will Need:

- 225g unsalted butter, softened
- 225g caster sugar
- 4 eggs
- Finely grated zest 1 lemon
- 225g self-raising flour

For the drizzle topping

- Juice 1 $\frac{1}{2}$ lemons and 85g caster sugar. Yellow coloured icing for the top

Get your adult to pre-heat the oven to 180C/fan 160C/gas 4.

1. Beat together 225g softened unsalted butter and 225g caster sugar until pale and creamy
2. then add 4 eggs, one at a time, slowly mixing through. Sift in 225g flour, then add the finely grated zest of 1 lemon and mix until well combined.
3. Line a loaf tin (8 x 21cm) with greaseproof paper, then spoon in the mixture and level the top with a spoon
4. Bake for 45-50 mins until a thin skewer inserted into the centre of the cake comes out clean.
5. While the cake is cooling in its tin, mix together the juice of 1 $\frac{1}{2}$ lemons and 85g caster sugar to make the drizzle. Prick the warm cake all over with a skewer or fork, then pour over the drizzle – the juice will sink in
6. Add some icing on the top. Leave in the tin until completely cool, then remove and serve

Remember to ask your adult to put the cake in the oven for you and take it out when it's finished

