



Lemon Drizzle Loaf Cakes

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 35 mins

Ingredients

300g Stork or Unsalted Butter
320g Caster Sugar
5 Large Eggs
340g Self Raising Flour
3 Lemons (zest and juice)
50ml Milk
100g Granulated Sugar

Method

- Preheat oven to 180 degrees centigrade (160 Fan) Gas Mark 4.
- Line and grease 2 x 1lb loaf tins.
- In the bowl of a stand mixer add Stork/ Butter, Caster Sugar, Eggs, SR Flour, zest of 3 lemons and 50 ml of milk.
- Mix on medium speed until all the ingredients are incorporated and smooth.
- Divide the batter between the two tins and smooth the tops.
- Bake for 35 minutes or until a cake tester comes out clean.
- Meanwhile juice the lemons and mix with the granulated sugar.
- Take out of the oven and poke holes with a cocktail stick all over the top of the cakes.
- Brush the lemon/ sugar mix over the top of both cakes and leave to cool.