



Lemon Drizzle Loaf Cake

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 45 mins

Ingredients

Cake

250g Baking Spread or Soft Unsalted Butter
250g Caster Sugar
4 large Eggs
290g Self Raising Flour
2 Lemons (zest)
1 Tbsp Milk

Topping

75g Granulated Sugar
1 Lemon (juice)

Method

- Preheat oven to 180 degrees centigrade (160 Fan) Gas Mark 4.
- Line and grease a 2lb loaf tin.
- In the bowl of a stand mixer add baking spread / butter, caster sugar, eggs, self raising flour, zest of the lemons and milk.
- Mix on medium speed until all the ingredients are incorporated and smooth.
- Place the cake mixture in the pre-prepared tin and using a small spatula and smooth and level.
- Bake for 45 minutes or until a cake tester comes out clean.
- Meanwhile juice the lemon and mix with the granulated sugar.
- Take out of the oven and brush the lemon/ sugar mix over the top of both cakes with a pastry brush.
- Leave to cool then slice to serve.