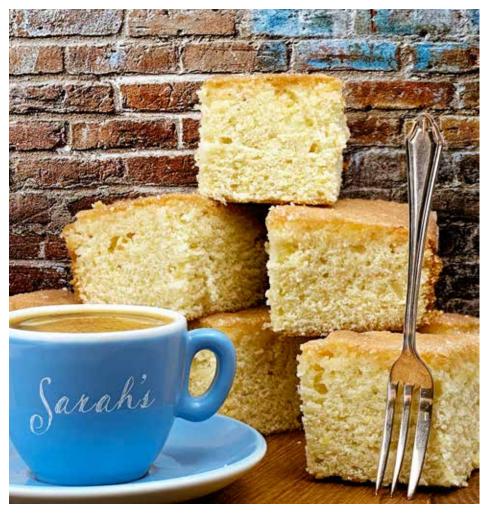
anahi SLICE



## Lemon Drizzle Traybake

## Ingredients

250g Soft Unsalted Butter 250g Caster Sugar 290g Self Raising Flour 4 Large eggs Zest of 2 Lemons I Tbsp Milk

## Topping

Juice of I Lemon 85g Granulated sugar

## Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) or gas mark 4.
- Then line and grease a  $9 \times 9$  inch (23  $\times$  23cm) baking tin.
- Put the butter, caster sugar, self raising flour, eggs, zest of the lemons and milk into the bowl of a stand mixer.
- Mix on a medium speed until the ingredients are creamy and fully combined.
- Place the mixture into the prepared tin and use a small spatula to smooth and level.
- Bake for 35-40 minutes or until a cake tester comes out clean.
- While the cake is baking add the lemon juice to the sugar and mix in a small bowl.
- When the cake is baked brush the lemon and sugar over the top of the cake and leave to cool completely before cutting into squares.