



## Lemon Drizzle Traybake

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 35-40 mins

### Ingredients

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

### Topping

Juice of 1 Lemon  
85g Granulated sugar

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### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) or gas mark 4.
- Then line and grease a 9 x 9inch (23 x 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.