



Lemon drizzle



cake



Ingredients



175g caster sugar, 175g butter, 175g self raising flour,



3



3 eggs,

$\frac{3}{4}$

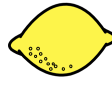
3/4

tsp



baking powder,

1



1 lemon,

100



100g

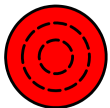
granulated



sugar



Equipment



large



bowl,



electric



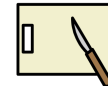
whisk,



grater,



juicer,



chopping board,



sharp knife,



small



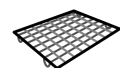
bowl,



baking tray,



cocktail stick,



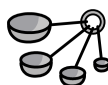
cooling tray,



dessert spoon,



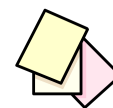
spatula,



measuring spoons,

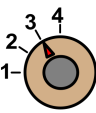
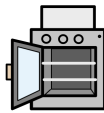
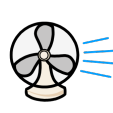
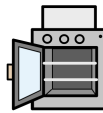





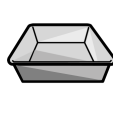
baking paper.

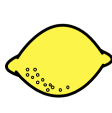

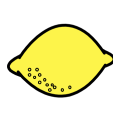

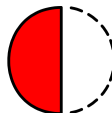




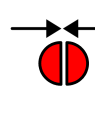




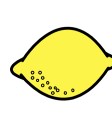
Method




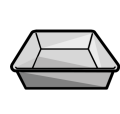
1   180°C   170°C  **4**
1 Set oven 180C, Fan oven 170C, Gas 4.

2  +  
2 Line and grease baking tin.

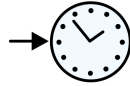
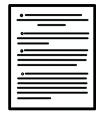
3      + 
3 Zest lemon. Cut lemon in half and juice.

4      
4 Whisk together, butter, caster sugar, flour, eggs,

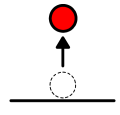
 + 
baking powder and lemon zest.

5    
5 Add mixture to greased baking tin.

6



+

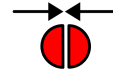


6 Bake for 20-30 minutes, until golden and well risen.

7

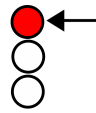
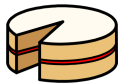
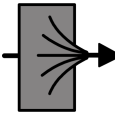


+



7 Mix lemon juice and granulated sugar together.

8



8 Pierce cake top with cocktail stick.

9



+



9 Drizzle with sugar and lemon juice. Cut into slices.