

# LEMON DRIZZLE CAKE AND ICING

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**Preparation:** 10mins

**£:** £2.70

**Serves:** 12 slices

**Difficulty:** Easy



## Ingredients

### For the cake

200g unsalted soft butter

180g sugar

180g self raising flour

3 eggs

Zest and juice of 3 unwaxed lemons

1 tsp baking powder

### For the icing

100g sugar

Juice of 1 lemon

## Equipments

2 metal bowls

## METHOD

- . Heat the oven to 180C.
- . Beat together the butter and caster sugar until pale and creamy, then add the eggs, slowly mixing through.
- . Add the self-raising flour, then add the lemon zest and the juice of 2 lemons. Mix until well combined.



- . Butter a loaf tin (8 x 21cm), then spoon in the mixture and level the top with a spoon.
- . Bake for 45-50 mins until a thin **skewer** inserted into the centre of the cake comes out clean.
- . Mix together the lemons juice and caster sugar to make the drizzle.
- . Prick the warm cake all over with a knife, then pour over the drizzle – the juice will sink in and the sugar will form a crisp topping.
- . Leave in the tin until completely cool. Keep it in an airtight container for 3 days to assure its freshness.

