

Recipe
Lemon drizzle cake



Sufficient for 1 x 20 cm cake or 2 x 15 cm cakes

Bake 150-155 cm in the centre of a fan assisted oven for 50 – 55 mins

150g margarine

3 medium eggs at room temperature

150g caster sugar

170g self raising flour

Zest of two lemons finely grated

- Line the cake tin with baking parchment
- Cream the margarine and sugar until pale and light
- Whisk the eggs then gradually add them a little at a time to the margarine and sugar
- Fold in the lemon zest and flour
- Place into the cake tin and bake until golden, the cake is coming from the edges of the tin, and a skewer comes out clean when inserted into the middle of the cake.
- Turn out onto a cooling wire and allow to become cold before use

Lemon drizzle syrup

Juice of two lemons

2 table spoons water

100g of granulated sugar

- Place all of the ingredients into a stainless steel saucepan and bring to the boil. Allow to boil for a few minutes.
- Remove syrup from the heat, cool then store in an airtight container until required.