

Lemon Drizzle Cake

Ingredients

- 225g (8oz) golden caster sugar
- 225g (8oz) unsalted butter
- 225g (8oz) self-raising flour
- 3 eggs
- 150ml (5fl oz) milk
- 1 1/2 tsp baking powder
- zest and juice of 2 lemons
- 100g (4oz) golden granulated sugar

Preparation

Preheat your oven to 190°C / 370°F / gas 5. Grease and line a 30 x 20 x 4cm baking tray or a 900g / 2lb loaf tin.

Beat together the butter and sugar until pale and fluffy. A food processor or hand-blender does it quickly and painlessly.

Beat in the eggs one at a time, then add the milk and mix until the mixture is creamy. Then gradually add the flour and, finally, the baking powder and lemon zest.

Pour the cake mix into the prepared tin and bake for 30 minutes.

The cake is done when the top is golden and a skewer comes out clean from the centre.

Take it out of the oven and prick the top all over with a skewer or fork.

Mix the lemon juice and sugar in a bowl, then spoon the mix over the top of the cake, making sure the liquid saturates the sponge.

Leave to cool before serving.

