

LEMON DRIZZLE CAKE

Cake ingredients:

4oz softened butter (make sure it's really soft)

6oz SR flour

1tsp baking powder

6oz golden caster sugar

2 large eggs

6 tbsp milk

finely grated rind of a large unwaxed lemon

Icing:

juice of a large lemon

4oz golden caster sugar

preheat oven to 180 degrees C/gas mark 4

Use an oblong tin which measures 9" x 8", about 2 inches deep, lined with baking parchment. could also be made in a round tin, but size of which, i'm not sure!!

1. Tip all cake ingredients into large mixing bowl and beat for 2-3 minutes; mixture will drop easily off spoon.
2. Spoon mixture into tin and smooth with back of spoon. Bake for 30-40 minutes until golden & firm to the touch.
3. Beat together icing ingredients and pour over the cake while it is still HOT.

4. Cool in tin & cut into squares.