



## RECIPE OF THE MONTH



## Lemon Drizzle Cake

A beautifully simple cake to make and one that is filled with the refreshing flavour of zesty lemons. The perfect tea time treat with a cuppa!

### Sponge Cake:

- 225g caster sugar
- 225g softened unsalted butter
- 225g self-raising flour
- 4 whole eggs, beaten
- Finely grated zest of 1 lemon

### Drizzle Topping:

- Juice of 1 and half lemons
- 85g of caster sugar

### Method

- Pre-heat the oven to 180°C / gas mark 4
- Beat together the softened butter & caster sugar until pale and creamy
- Add the eggs one at a time and mix through
- Sift in the flour then add the finely grated lemon zest and combine
- Line a loaf tin with greaseproof paper then spoon in the mixture and level with a spoon
- Bake for 45-50 minutes or until a thin skewer inserted into the cake comes away clean
- Mix together the lemon juice and caster sugar to make the drizzle
- Prick the warm cake all over with the skewer or fork then pour over the drizzle mixture
- The juice will absorb into the cake while the sugar will form a nice crisp topping
- Leave in the tin until completely cool, then remove and serve
- The cake will keep in an airtight container for 3-4 days