

## **LEMON DRIZZLE LOAF CAKE**

What could be nicer than a good old-fashioned lemon drizzle cake with a lovely light sponge and a tangy, crunchy, lemony topping?

This one is super easy as it uses the all in one method. Adapted from a Mary Berry recipe, I just reduced the amount of sugar in the topping as I think it's plenty sweet enough and still gives a great crunchy texture.

### **INGREDIENTS**

225g softened butter  
225g caster sugar  
275g self-raising flour  
2 level tsp baking powder  
4 large eggs  
4 tbsp milk  
Finely grated rind of 2 lemons

#### **For the crunchy lemon drizzle topping**

150g granulated sugar  
Juice of 2 large lemons

### **METHOD**

***Pre-heat the oven to 160C / 150C Fan and grease and line a 2 lb loaf tin with baking paper.***

#### ***Make the batter***

1. Measure the butter, sugar and flour and add into your large mixing bowl. Crack the eggs into a bowl, then add to your mixture. Spoon the baking powder then milk into your mixture.
2. Grate the lemon rind then add that in. Mix everything together until it's well blended.

#### ***Bake the cake***

1. Pour the cake mixture into the tin and level the top.
2. Bake in the oven for or 60-75 minutes or until the sides have shrunk away from the tin and the middle springs back if you press it gently with your fingers.
3. Leave the cake to cool in the tin.

#### ***Make the crunchy lemon drizzle topping***

1. Measure the sugar into a bowl.
2. Squeeze out the lemon juice. If you pop them in the microwave for 10 seconds before cutting them open the juice comes out more easily.
3. Mix the sugar and lemon juice together until you have a runny consistency then spoon over your cake while it is still a little warm.
4. Leave the cake in the tin until it is cold.