



Lemon Drizzle Cake

Macmillan Coffee Morning

I acquired this recipe a long time ago from a friend and it is the easiest and tastiest Lemon Drizzle I have made.

If you have never really baked cakes and want to have a go then this is a great cake to start with, and I am sure Macmillan is a fund raising cause close to most of us in some way.

Ingredients

170g Castor Sugar
115g Margarine
170g Self Raising Flour
2 Medium Eggs
Grated Zest of 1 lemon - juice is used later in topping
1 level teaspoon Baking Powder
4 tablespoons Milk

Drizzle topping

115g Granulated Sugar
Juice of 1 Lemon

As ever, an electric mixer makes it easier but it can be made by hand too, take care if you are using an electric mixer not to over mix!



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Method

- Preheat your oven 150°C (Fan Oven)
- Place all the ingredients for the cake together into the mixing bowl, if using an electric mixer use the whisk attachment, start slow until all the ingredients are combined and then full speed for 1-2 minutes maximum, scraping down the sides half way through.
- Place into a greaseproof lined 2lb loaf tin (a 2lb or 900g loaf tin measures approx 20cm long x 9cm wide x 6cm high), and I cheat sometimes and use these tin liners which are super easy.
- Bake at 150°C for 35-45 minutes, every oven is different so times will vary but a skewer should come out clean from the centre of the loaf.
- While the loaf is still slightly warm (but not straight out of the oven!) stir together the granulated sugar and the juice of the lemon and pour over the top of the loaf allowing it to go down the edges between the cake and the greaseproof so the you get the 'drizzle' effect down the sides too.
- Allow to cool thoroughly before removing from the tin.
- Make a cuppa and enjoy, see how long a loaf lasts !!?



Aud's tips

Once you have zested the lemon, if you put it in the microwave for 15 second bursts until it is slightly warm you will get more juice out of it than a cold lemon, and it makes squeezing easier too.

Double this recipe and freeze one, they freeze brilliantly :)

I once tried to make the drizzle topping with castor sugar as i had run out of granulated but i was disappointed as the 'drizzle' became more of a sweet syrup and you are really looking for a slightly crunchy finish on top.

