

Lemon Drizzle Cake



Ingredients

150g SR Flour
 $\frac{1}{2}$ tsp baking powder
75g Caster sugar
75g butter or soft margarine
1 tbsp lemon curd
2 tbsp milk
Rind of 1 lemon
2 eggs

FOR THE DRIZZLE

50g Caster sugar
Juice of 1 lemon

FOR THE ICING

100g icing sugar
A few drops of cold water

METHOD

- 1) Grease and line a 20cm cake tin, ideally loose-bottomed.
- 2) Sieve the flour and baking powder into a mixing bowl.
- 3) Add caster sugar, butter/margarine, lemon curd, milk, lemon rind and eggs and beat together until soft and smooth.
- 4) Pour into the cake tin.
- 5) Bake at 170C, Gas 4 for 55 minutes until golden and firm to the touch.
- 6) Meanwhile, mix the 50g caster sugar with the lemon juice and stir to dissolve.
- 7) Pierce the cake through in numerous places. Drizzle the lemon mixture over the warm cake and allow it to seep through. Leave to cool.
- 8) Mix the icing sugar with a little water to make a thick paste.
- 9) Pour the icing over the cold cake and leave it to set.
- 10) Slice and enjoy!