



Lemon Drizzle Cake

Ingredients:

200g/8oz margarine or butter

200g/8oz caster sugar

4 eggs

200g/8oz self-raising flour

Juice of 1 lemon

Zest of 3 lemons

For the syrup:

Juice of 1 lemon

200g/8oz icing sugar

Method:

1. Mix sugar and fat to make a white cream.
2. Add all the other ingredients.
3. Put in a square baking tin.
4. Cook at 180°C/gas mark 5 for 30-40 minutes.
5. Once out of the oven, prick the cake all over so that the syrup can be absorbed.
6. For the syrup, add the lemon juice to the icing sugar and drizzle over the cake when it is still warm.

