Spadework Lemon Drizzle Cake

This recipe makes two cakes that each serve six people and is used by our Trainees in The Food Shed Cafe

Ingredients

200g (8oz) butter

350g (12oz) self-raising flour

10ml (2 teaspoon) baking powder

350g (12oz) caster sugar

4 free-range eggs

120ml milk

Zest of two lemons

For the topping

Juice of two lemons

200g (8oz) granulated sugar

To make

Preheat the oven to 180C/350F/Gas 4

Grease and line 4 x 1lb loaf tins or 2 x 7 inch round cake tins

Remove the zest from the lemon and set aside

Measure all the ingredients into a large bowl, beat for two minutes

Stir in the lemon zest

Put the mixture into the tins

Bake for 45 minutes (loaf) or a little longer for round, or until the cake springs back when the surface is lightly pressed.

While the cakes are baking mix the topping ingredients together

Spread the topping mixture over the cakes while the cakes are hot and sprinkle the zest of a lemon (optional)

Leave to cool in the tin

Enjoy with friends!

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