

Poppy's

Lemon Drizzle Cake Recipe



Ingredients

- 225g/8oz unsalted butter, softened
- 225g/8oz caster sugar
- 4 eggs
- 225g/8oz self-raising flour
- 1 lemon, zested

For the drizzle topping:-

- 1½ lemons, juiced
- 85g/3oz caster sugar

Method

1. Preheat the oven to 180C/160C fan/gas 4 and line a loaf tin (8 x 21 cm) with greaseproof paper.
2. Cream the butter and sugar together in a bowl until pale.
3. Beat in the eggs, a little at a time.
4. Fold in the flour using a large metal spoon, then add the lemon zest and mix until well combined.
5. Spoon the mixture into the lined loaf tin and level the top with a spoon.
6. Bake in the oven for 45-50 mins until a skewer inserted into the centre of the cake comes out clean.
7. Leave the cake in the tin while you make the topping.
8. To make the topping mix together the lemon juice and caster sugar until it's a drizzly consistency.
9. Prick the warm cake all over with a skewer or fork, then pour over the drizzle – the juice will sink in and the sugar will form a lovely, crisp topping.
10. Leave in the tin until completely cool, then remove and serve with a lovely cup of tea.

