

Lemon Drizzle Cake

Equipment

Mixing bowl, grater, lemon juicer, wooden spoon, cake tin, chopping board, sharp knife, small white dish

Skills

Cake making, beating, zesting, weighing and measuring

Heat Transfer

Convection

Keywords

All-in-one, zesting, preheat, beating, springy, caramelisation, dextrinisation

Ingredients

For the lemon drizzle cake:

- 2 large eggs
- 100g self-raising flour
- 100g caster sugar
- 100g soft margarine
- 1 level tsp baking powder
- Finely grated zest of 1 lemon

For the crunchy lemon icing:

- 75g granulated sugar
- Juice of 1 lemon

Method

1. Preheat the oven to 180°C
2. Beat together the eggs, flour, caster sugar, butter, baking powder and lemon zest until smooth in a large mixing bowl and turn into the prepared tin.
3. Bake in the pre-heated oven for about 20-25 mins, or until golden brown, shrinking away from the sides of the tin and springy to the touch.
4. While the cake is still warm, make the lemon drizzle topping. Mix together the sugar and lemon juice, prick the cake and pour over the warm cake.
5. Leave to cool a little and loosen the sides of the cake, then lift the cake out of the tin.