

# 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

## 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, gas 4.
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 35 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, 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.