

# MY ULTIMATE LEMON DRIZZLE CAKE

This lemon drizzle cake is not only light in texture with a crunchy top but is packed full of lemon zing! Great for the taste buds. One of my family's ultimate favourite bakes of the week. Best served with a cup of tea and perfect for an afternoon treat. ( or anytime snack in my eyes )



*Servings:*  
8 - 12 slices

*Prep Time:*  
15 minutes

*Cook Time:*  
55 minutes

## *Equipment Needed:*

- 2lb loaf tin ( if you don't have one of these you can use a 7 or 8 inch round cake tin. If using a cake tin why not double the recipe and use two and sandwich together with some lemon curd YUM! )
- 2lb loaf tin liners. (if you don't have these, use greaseproof liner)
- A food mixer is best with a whisk but a handheld mixer will work. Prepare to use those muscles if using a whisk and a bowl, but I promise it will be worth it )



## *Ingredients*

- 80 g of unsalted butter
- 1 heaped tbsp of finely grated lemon zest
- 3 large free-range eggs.
- 225g of caster sugar.
- 125ml of double cream.
- 175g of plain flour
- 1 1/2 tsp of baking powder
- 1/4 tsp of salt.



## *For the delicious glaze :*

- 150g of sifted icing sugar
- 2 tbsp of lemon juice. (use the lemons up you have used for the zest )

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## *Directions:*

1. preheat your oven to 170 oC or gas mark 4
2. line the loaf tin
3. place the butter in a saucepan and melt slowly. once melted add the lemon zest and set aside.
4. sift the flour, baking powder and salt together.
5. Now put the eggs and sugar in the mixer with a whisk attachment and whisk on high for 2-3 minutes to create a frothy, pale mixture
6. Turn the mixer down and add the cream, whisk on high for a further 2-3 minutes. It should thicken slightly with the cream.
7. now fold in all the dry ingredients by hand gently.
8. now fold in the melted butter and zest.
9. pour the mixture into the prepared loaf tin.



*Directions continued:*

10. Place the loaf tin in the oven and bake for 55 minutes or until a skewer inserted into the middle comes out clean ( oven times vary )
11. While baking make the glaze by adding the lemon juice to the sifted icing sugar and mixing to combine
12. Once the loaf cake is baked take out of the oven and immediately pour over the lemon and icing sugar glaze all on the top.
13. leave in the tin for 45 minutes before removing.
14. once removed leave the cake to completely cool on a wire rack before cutting.

There are so many variations of lemon drizzle cake out there, trust me I have tried them all over the last 12 years or so. This is my ultimate favourite and one I've adapted over the last few years to get just right. Just how I like a lemon drizzle.

But beware this won't last long. I usually make 2 at the same time as it gets eaten very quickly xx

Enjoy

*hayley*

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