



Mum's Lemon Drizzle Cake

Ingredients

225g butter
225g caster sugar
225g self raising flour
Zest of 2 lemons
2 tbsp lemon juice
4 eggs lightly whisked

Syrup:

170g caster sugar
Juice of 3 lemons
3 fluid oz water

Method

- Cream butter, zest and sugar in a large bowl
- Blend the eggs in gradually. Add a tablespoon of flour if the eggs split too much
- Add the rest of the flour and the lemon juice. Beat well
- Pour into a double lined deep tin - 20cm diameter / 8cm deep
- Bake at 180c for 1 hour or until cooked (cover the cake with foil to prevent the top browning)

Make syrup

- Heat the water, lemon juice and sugar in a pan until the sugar has melted. Boil for 1 minute then cool.
- Pour over the still warm cake on a plate to allow the syrup to soak up all the syrup.

This cake will keep for 2 weeks and indeed will become more moist in an airtight tin if wrapped well in grease proof paper. Freezes well too.