

LEMON DRIZZLE CAKE

Incredible easy to make, and everybody has loved this recipe up to now. The most important thing is that the butter is really soft (but obviously not melted).

INGREDIENTS

225g butter, softened

225g caster sugar

275g self raising flour

2 tsp baking powder

4 eggs

4 tbsp milk

2 lemons

175g granulated sugar

INSTRUCTIONS

Pre heat the oven to 160°.

Put the first five ingredients into a bowl, and beat with an electric mixer for about two minutes. Depending on the size of eggs that you've used, you may need some or all of the milk. If in doubt, add it all, but if you're an expert cake maker, the mixture should be a little softer than a normal sponge, so judge how much you need. Grate the zest of the two lemons, and add to the mix, beating for a few seconds more.

Prepare a square or oblong tin approximately 24 x 24 x 4 cm – butter the base and sides and line with greaseproof paper.

Tip the cake mixture into the tin, level the top and bake in the centre of the oven for 35 to 40 mins (until the centre springs back when lightly pressed).

Remove from the oven. Mix the granulated sugar with the juice of 2 lemons. Allow the cake to cool for about five minutes.

Remove the cake from the tin, and pierce it all over the top with a cocktail stick and spoon over the sugar and lemon juice, spreading it with the back of the spoon if necessary (ie if your cake has sunk a little in the middle!). You have to keep doing this until it's all used up. Let the cake cool, and the lemony sugar forms a crisp coating on the top of the cake, as well as sinking down into the sponge.