

Betty Gilbert's lemon Drizzle Cake

Ingredients

175g (6oz) soft butter or margarine

175g (6oz) caster sugar

175g (6oz) self-raising flour

Grated zest and juice of 1 large lemon

2 large eggs

4 tbsp milk

2 tbs granulated sugar

Method

- 1 Preheat oven to 180C/gas mark 4
- 2 Lightly grease a 900g (2lb) loaf tin & line with grease proof paper
- 3 Cream the butter/margarine with the caster sugar and lemon zest until light & creamy (by adding lemon zest at this stage more flavour is released)
- 4 Beat in the eggs, fold in the 175g (6oz) self-raising flour then add the milk
- 5 Spoon the mixture in to the tin and level the top
- 6 Bake for 30-35 minutes until firm to touch.
- 7 Meanwhile add the granulated sugar to the lemon juice and heat until almost completely dissolved
- 8 When the cake is baked and whilst still hot, prick the surface lightly and brush on the lemon juice mix.
- 9 Allow to cool before removing from the tin.