

Week of 22nd June
2020.

Home Economics

Great easy recipes for
home



Gorgeous lemon drizzle cake.

As the term draws to a close, here is a lovely recipe to get you all baking during the summer months! This is a cake I bake often – it's a really easy recipe to remember too.

Fluffy light lemon drizzle cake

Ingredients:-

250 grams soft marg or soft butter

4 eggs

250 grams self raising flour, sieved

250 grams caster sugar

Juice and zest of 1 lemon (fine grate the lemon skin)

For the drizzle topping on top of the cooked sponge:- Juice and zest of 2 lemons
100 grams caster sugar.

Equipment:-

1 medium sized square cake tin, lined with greasproof paper - 22cms or medium Loaf tin.

Electric hand blender/mixer or wooden spoon.

Mixing bowl/sieve

Jug and fork to mix the eggs

Small knife

Small saucepan and teaspoon.

Weighing scales.

Method:-

Wash your hands!

1. Beat the butter and caster sugar using the hand mixer





until light fluffy and creamy like in this photo.

(You can use a wooden spoon to beat the mixture too.)

2. Add the lightly beaten eggs and sieved flour a little at a time. Mix well.
3. Add the lemon juice and zest.
4. Spoon the mixture into the lined loaf tin and bake for 40 mins 180oC until just golden brown. Use an oven gloves.



5. Check the inside of the mixture is cooked with the tip of a small knife or skewer.

In the picture above, I used a loaf tin, and checked the sponge with a small knife. The knife should come out of the sponge clean with no goey bits.

When the cake is out of the oven and as the sponge is cooling, boil the sugar, lemon zest and juice for the topping in a small saucepan. Leave the greasproof paper around the cake.

This picture is with a square lemon drizzle cake using a square cake tin lined with greasproof paper.



6. Spoon the topping over the warm sponge.
7. This gives the cake a lovely lemony flavour. Take the cake out of the tin and remove the paper.

Serve warm! You can cut the cake into squares or slices.



Here the lemon drizzle cake is sliced, and served with strawberries and lemon yogurt!

