

Lemon Drizzle Cake

Introduction

This is the recipe I adopted and adapted years ago, and I still think it's a nice simple recipe that does not require any special expertise.

However, let's not kid ourselves. The Lemon Drizzle Cake Mix from the supermarket is just as nice, it's cheaper and it's easier to make.

If you are not a regular baker or you are attempting a loaf for the first time, the bought mix is a great place to start.

Ingredients

- 170g Self Raising Flour
- 170g Butter (Preferably unsalted)
- 170g Caster Sugar for cake mix
- 85g Caster Sugar for the drizzle
- 3 Eggs
- 1tsp Baking Powder
- Tablespoon of Milk
- 1 Lemon for zesting, and getting about 50ml of lemon juice (you only need about 40ml)

Options

Not much to say here – this is a classic recipe for a classic cake!

You can use Lemon Extract if you don't have a lemon. You will get the flavour but not the visual and texture benefits of zest in the cake.

Equipment

- Kitchen Scales
- Mixing Bowl
- Food Mixer
- Sieve
- 1lb Loaf Tin
- Wire rack for cooling



Preparation

- Get all the ingredients measured and laid out.
- Grease and flour the loaf tin (see Techniques)

Method

Heat the oven to 180°, gas mark 5.

Remove the zest of the lemon into a bowl.

Juice the lemon.

Mix the sugar and butter to a cream.

This is best done with butter that is a bit soft. It does not work at all with rock-hard butter!

Add the baking powder to the flour.

Add the eggs one at a time with a little flour and incorporate that before adding the next egg.

Tip: Break the eggs into a cup before adding to the mix just in case you get a bit of shell in the mix, or the egg is bad!

Use the sieve to add the remaining flour and mix.

Add the milk and lemon zest and gently mix in.

Put the mix in the greased and floured loaf tin.

Put in the oven for 45 minutes. Do not be tempted to open the oven – the loaf will collapse.

Whilst you are waiting, make the drizzle by adding the lemon juice in stages to the caster sugar until you get the consistency you want. It should “pour” but not run like milk!

Insert a skewer into the loaf and it will come out clean when the loaf is ready.

Leave the loaf in the tin and transfer the tin to a cooling rack.

Use a fork to prick the top of the loaf. Give the fork a little wiggle to make small, but deep, holes.

Pour the drizzle over the cake. Some will soak into the holes you have made; the rest will form crunchy strands of drizzle over the cake.

Now you know why we leave the loaf in the tin – it stops the drizzle running over the edges!

Do not remove from the tin until the cake is completely cold and the drizzle has “set”.

Portions

This recipe makes a standard sponge that is best cut a bit on the thick side. You can get 8 thick slices or maybe 10 or more thin slices.

Storage

Store in an airtight container for up to 2 or 3 days.

I wrap individual slices lightly in tinfoil so I can send them to Marion with the meals.

Will keep for a few days.

Do not refrigerate

Techniques

There are no special techniques for this recipe other than zesting and juicing a lemon.



Crack each egg into a cup before adding to the mix one at a time.



All ingredients in the bowl and mixed. Don't over beat as you want to keep the mix smooth and airy.



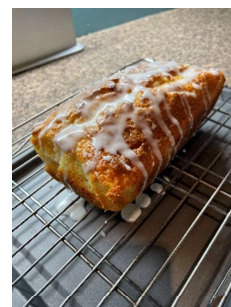
Making the Drizzle



The Drizzle is Ready

Add the lemon juice to the caster sugar a little at a time?

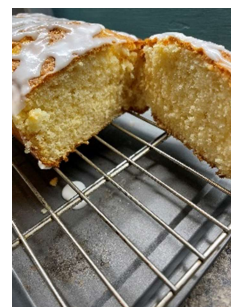
You might not need all the lemon juice so add it a little at a time.



My old method – remove the sponge for cooling and adding the drizzle. What a mess! Now I leave it in the tin.



Fight for the end piece?



A light and fluffy sponge with a subtle taste on lemon throughout.