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ROSIE'S ZESTY LEMON DRIZZLE CAKE



When life gives you lemons...

It's no surprise that the tangy sweetness of lemon drizzle cake makes it one of the nation's favourites.

Rosie Dummer, presenter of Extreme Cake Makers and self-proclaimed Cake-Diva, shares her fail-safe recipe to get your taste buds tingling. The good news is that it's easy peasy lemon squeezy!

In advance

Heat your oven to 170C and grease or line a loaf pan

Ingredients

For the cake:

250g butter or margarine
250g caster sugar
250g self-raising flour
5 eggs
Grated rind of 3 lemons

For the lemon drizzle:

110g icing sugar
Lemon Juice as required

Method

1. In a mixing bowl, beat the butter or margarine and sugar together
2. One by one, gently beat in the eggs. With each egg, add a tablespoon of the flour
3. Gently mix in the remaining flour and the lemon rind
4. Pour the mixture into your prepared pan and bake for 50 minutes or until golden brown
5. To make the lemon drizzle topping, mix together the icing sugar and lemon juice in a bowl
6. Whilst the cake is still a little warm poke some holes into it and drizzle the topping all over
7. Allow the cake to cool, turn out and pour a final drizzle on top
8. ENJOY!