

# BAKE FOR HEROES

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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!