



Lemon Drizzle Cake
By Carol Matthews

4oz butter
6oz self raising flour
6oz sugar
2 eggs
4 tbsp milk
2 lemons
3 tbsp icing sugar

Grease and line a loaf tin. Mix butter, sugar, flour, eggs, milk and add zest of one lemon and the juice of half a lemon.

Cook at 180°C, 350°F, gas mark 4 until done.

Leave in the tin.

Mix remaining lemon juice and the icing sugar, warming if necessary, then pours over the cake. Allow to cool before removing from the tin and greaseproof paper.