



Lemon Drizzle Loaf

about 8 - 10 slices

   Easy

 up to 20 Min.



Ingredients:

For the Cake:

150 g Unsalted butter (softened)
150 g Golden Caster Sugar
3 Medium Eggs (beaten)
2 Lemon Zest
150 g Plain Flour
7.5 g Dr. Oetker Baking Powder
(1 1/2tsp)

For the Drizzle:

1 Lemon Juice

For the Decoration:

1 Lemon Juice
120 g Icing Sugar

1 For the Cake:

Preheat the oven to 180°C/160°C/Gas Mark 4. Grease and line a 900g loaf tin.

2 Place the softened butter and sugar in a large bowl and cream together until smooth.

3 Beat in the eggs, adding a spoonful of flour to prevent the mixture from curdling. Once smooth and combined, stir through the lemon zest.

4 Finally sieve the flour and Baking Powder on top of the mixture and fold in until just combined.

5 Pour the mixture into the prepared loaf tin and bake for 40 - 45 minutes until golden brown and a skewer inserted into the centre comes out clean. Remove from the oven and pour over the juice of 1 lemon and allow to soak into the cake. Leave the cake to cool in the tin for 20 minutes and then place on a wire rack to cool completely.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk



6 To Decorate:

Once the cake is completely cooled, sieve the icing sugar into a bowl. Gradually stir through the lemon juice until you a pourable icing consistency, you might not need to add all of the lemon juice.

7 Pour the icing over the top of the cake and use a palette knife to smooth the icing to cover the top of the cake, allow the icing to drip down the sides of the loaf. Allow the icing to set for a few minutes.

8 Finish with a sprinkling of lemon zest and you're ready to serve your lemon drizzle cake!

Tip from the Test Kitchen

- Why not try adding the zest of a lime into the mixture for an extra citrus boost!
- Why not replacing the icing on top with a sugar syrup, mix 100g sugar with the juice of 2 lemons and pour of over the cake when it comes out of the oven.

