

# A tangy lemon drizzle dazzler



## Ingredients

Juice of 1/2 a lemon

Zest of two lemons

3 medium eggs

1 tsp baking powder

175g caster sugar

100g icing sugar

175g self-raising flour

175g margarine, at room temperature

## Method

Prep: 15min Cook: 35min Ready in: 1 hour

For the cake:

1. Preheat the oven to 180°C / Gas mark 4. Line a 20 x 30cm cake tin with lightly greased baking parchment.

2. In a large bowl, beat the margarine and caster sugar together until pale and fluffy.
3. Beat in the eggs one at a time, before stirring in the flour, baking powder and lemon zest until smooth. Pour the mixture into the prepared tin.
4. Bake for 30 to 35 minutes. You'll know it's ready when the edges come away from the sides and it has turned a light golden colour. Remove from the oven and leave until cool.

The drizzly bit:

5. While your cake is cooking, mix the lemon juice and icing sugar together to make the drizzle.
6. Prick the top of the still-warm cake with a fork and drizzle the lemon mixture evenly over the top.
7. Let the cake cool fully before slicing and serving.