

Kaber Village Hall Show

Set Recipe

Ingredients

175g caster sugar
175g self-raising flour
175g softened butter
3 eggs, beaten
Finely grated zest of 1 lemon
 $\frac{3}{4}$ level tsp baking powder

For the lemon drizzle topping:

100g granulated sugar
Juice of 1 lemon

Method

1. Heat the oven to 180C (160C fan, Gas 4). Grease and line a loaf tin.
2. In a large bowl add the sugar, flour, butter, eggs, lemon zest and baking powder. Beat together with an electric whisk until smooth.
3. Pour the cake batter into the prepared cake tin and place it on the middle shelf of the oven. Bake for 40 minutes or until golden brown, shrinking away from the sides of the tin and springy to touch.
4. Meanwhile, make the lemon drizzle topping. Mix together the sugar and lemon juice. When the cake is out of the oven and still warm, carefully cover with the drizzle mixture.

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