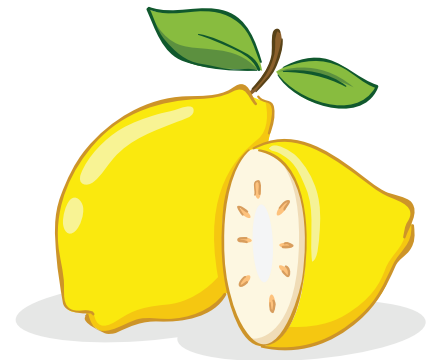


Janet's zingy lemon drizzle cake

Ingredients

- 250g unsalted butter
- 250g castor sugar
- 4 eggs
- 250g self-raising flour
- Zest and juice of 3 lemons
- 100g icing sugar



Method

1. Preheat oven to 160 degrees.
2. Grease and line a loaf pan.
3. In a large bowl mix all ingredients (except the lemon juice and icing sugar) until batter is smooth.
4. Spoon mixture into the prepared pan and bake for 4—50 minutes or until a skewer comes out clean.
5. While the cake is just out of the oven, poke holes all over.
6. Mix 100g of icing sugar with the juice of the lemons used for the zest and pour the mixture over the warm cake.
7. Leave the cake to cool before removing it from the pan.