

## Lemon Drizzle Cake

Meal course: Dessert

Difficulty: Easy

Servings: 16

Total time: 45 mins (Prep Time: 5 mins, Cook Time: 40 mins)

### Ingredients

450g granulated sugar  
5 1/2 tsp baking powder  
2 1/2 lemons' juice and zest (finely grated)  
225g butter, softened, more for greasing baking pan  
1 pinch salt  
4 large eggs  
60ml whole milk  
275g all-purpose flour

### Nutrition Facts

	Amount per serving
Calories	306
Total Fat	14g
Saturated Fat	8.2g
Cholesterol	82mg
Sodium	147mg
Total Carbohydrate	44.4g
Dietary fiber	1.8g
Total Sugars	30.8g
Protein	3.7g
Vitamin D	15mcg
Calcium	95mg
Iron	0mg
Potassium	212mg

### Method

1. Grease and line your loaf pan with parchment paper.
2. Set your oven temperature to 160 degrees C and let it preheat.
3. Mix the baking powder, lemon zest, flour, and salt in a medium bowl.
4. In the bowl, beat together the butter and 1/2 of the sugar for three minutes, or until light and fluffy. After adding each egg until thoroughly mixed, add the milk and beat again, scraping down the bowl's edges as required (the mixture will appear curdled, but that's okay). After incorporating the flour mixture, pour the batter into the prepared loaf pan and flatten the top.
5. Bake for about 40 minutes, or until a wooden skewer/fork comes out clean when inserted in the middle of the cake and the topping is golden brown and springy.
6. After 10 minutes of cooling, carefully pull the cake out of the pan using the paper overhang. Remove the parchment paper. Move the cake to a wire rack and let it cool completely.
7. While the cake is baking, add the remaining sugar to a small bowl. Add enough lemon juice to form a runny paste.
8. Pour evenly over the cake, then let it soak in. Cut into slices after letting cool.

**Notes:** The cake must be slightly cooled to prevent the glaze from melting, but still warm enough for the glaze to absorb into the sponge, leaving a sugary coating on top.