

# Lemon Drizzle Tray Bake

This all-in-one-bowl recipe is a quick and easy option for a super tasty gift with a crispy, zesty glaze.

**You will need:** 225g/8oz butter or baking spread at room temperature, plus extra for greasing

225g/8oz caster sugar

275g/10oz self-raising flour

2 level tsp baking powder

4 free-range eggs

4 tbsp milk

2 unwaxed lemons, finely grated zest only

175g/6oz granulated sugar (for the glaze)

2 lemons, juice only (for the glaze)

## Method:

Preheat the oven to 180C/160C Fan/Gas 4. Grease the tin with butter and line the base with baking paper

Measure all the ingredients into a large bowl and beat for 2 minutes, or until well blended. Turn the mixture into the prepared tin and level the top

Bake for 35–40 minutes, until the cake has shrunk a little from the sides of the tin and springs back when lightly touched with a fingertip in the centre of the cake.

Meanwhile, make the glaze. Mix the sugar with the lemon juice and stir to a runny consistency.

Leave the cake to cool for 5 minutes in the tin, then lift out, with the lining paper still attached, and place on wire rack set over a tray

Brush the glaze all over the surface of the warm cake and leave to set. Remove the lining paper and cut into squares to serve



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