



# CHIPS Cookery Club

## Recipe –Lemon Drizzle Loaf Cake

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### Ingredients

175g self raising flour  
175g caster sugar  
Zest of 2 lemons    Loaf tin liner or baking paper  
1 x 5ml baking powder  
2 x 15ml milk  
3 eggs  
175g margarine or butter

### Drizzle Syrup

115g caster sugar  
Juice of 2 lemons

### Equipment needed

Small saucepan  
Mixing bowls  
Measuring spoons  
Fork  
Wooden spoon  
Chopping board  
Loaf tin  
Microplane Grater  
Lemon squeezer  
Sharp knife  
Spatula



Weigh out the flour. Use the 'all in one' method for this cake.



Add the butter or margarine. Crack 3 eggs and add to the mixture.



Add the baking powder.



Add 2 x 15ml spoons of milk.



Sieve the flour and baking powder into a large mixing bowl.



Grate the zest from 2 lemons.



Add the zest to the mixture.



Squeeze the lemons and add to the saucepan.



Mix together and beat until smooth. Place a liner in a loaf tin or line with baking paper.



Bring to the boil and mix together so that the sugar has melted.



Scrape all the mixture from the bowl and level the top. Place in the oven at 180°C / Gas mark 4 for 1 hour or until cooked.



Using a fork, make holes all over the cake.



Weigh the sugar for the syrup into a small saucepan.



Pour the syrup over the top and allow to absorb. Cool in the tin then slice and eat.