

Lemon Drizzle Traybake

Ingredients:

- 225g unsalted butter
- 225g caster sugar
- 275g self-raising flour
- 2 tsp baking powder
- 4 eggs
- 4tbsp milk
- 2 lemons
- 175g granulated sugar

Equipment:

- Mixing Bowl
- Electrical Mixer - Hand Held or Freestanding
- Baking Tray (30x23cm)
- Baking Paper
- Cooling Rack

Method:

Preheat your oven to 180°C/fan 160°C/gas 4

Grease the tray with butter and line with baking paper

Add the following ingredients into your mixing bowl:

Unsalted butter, caster sugar, self-raising flour, baking powder, eggs and milk

Grate the rind of your 2 lemons and add to the same mixing bowl.

Beat the ingredients for about 2 minutes until well blended.

Pour the mixture into your prepared baking tray and level the top.

Bake in the oven 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.

Leave to cool for 5 minutes in the tin, then lift out with the baking paper still attached and place on a cooling rack.

Place the baking tray underneath the cooling rack.

While the cake is baking, make the topping.

Mix the granulated sugar with the juice of the 2 lemons and stir until runny.

Brush or spoon the sugar and lemon mixture all over the surface of the warm cake and leave to set.

Remove the lining paper.

Recipe: Mary Berry