

St Luke's

LEMON DRIZZLE CAKE



INGREDIENTS

- 250g butter
- 250g caster sugar
- 5 eggs
- 250g self-raising flour
- 1 lemon, zest and juice

FOR THE DRIZZLE TOPPING

- 1 lemon, zest and juice
- 90g sugar

- Step 1** Cream butter and sugar together until light and fluffy, and add eggs gradually until well mixed.
- Step 2** Add self raising-flour and lemon zest and mix until combined.
- Step 3** Bake in a cake tin at 160 degrees (fan assisted) for 20-25 minutes or until a skewer comes out clean.
- Step 4** In a small saucepan heat the lemon juice and sugar until melted and reduced to a syrup consistency.
- Step 5** While the cake is still warm, pour over the lemon syrup and leave to cool.
- Step 6** Sprinkle with caster sugar to finish.



Recipe from our Head Chef

GAVIN DUCE

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