# Lemon Drizzle Cake



Makes 1 x (23cm x 12cm) cake

## Ingredients

- 75g unsalted butter, chopped
- 30g light tasting oil (vegetable or light olive oil)
- 180g full cream milk
- 165g caster sugar
- 1 tablespoon lemon zest (approx. 2 lemons)
- 225g plain flour
- 2 ½ teaspoons baking powder
- Pinch salt
- 1 large egg (50g cracked weight), room temperature
- 1 teaspoon vanilla extract

## Icing

- 180g pure or icing sugar mixture, sifted
- 1 - 2 tablespoons lemon juice

## Equipment

- 23cm x 12cm loaf tin
- Baking paper
- Digital scales
- Measuring spoons
- Medium jug or bowl
- Small heat proof bowl
- Large mixing bowl
- Whisk
- Rubber spatula

## Baker's Tips

- Ensure the liquid ingredients are cooled to room temperature before beating in the egg or the egg will cook.
- It's also important the liquid ingredients are completely cool before combining with the dry ingredients to prevent the baking powder from activating too early.

## Method

1. Preheat the oven to 170°C / 150°C fan forced then grease and line a 23 x 12cm loaf tin with baking paper making sure there is a little excess on the sides to use as handles when removing the cake from the in once baked.

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2. Place the butter, oil, milk, caster sugar and zest into a medium saucepan and heat over a low heat, stirring until the butter has melted and the sugar has dissolved. Allow to cool completely to room temperature.

3. Meanwhile place the plain flour, baking powder and salt into a medium mixing bowl and use a whisk to combine well.

4. Once the butter, milk and sugar mixture has cooled completely, lightly whisk the egg and add it to the saucepan with the vanilla. Use a whisk to incorporate until smooth, but don't over whisk as you'll create air bubbles in the batter.

5. Add a third of the dry ingredients to the saucepan and use a whisk to gently cut and fold the mixture until just combined. Follow the same step for the next 2 portions of flour and fold until the mixture is reasonably smooth. There will still be some small lumps in the mixture, but don't continue to mix or the cake will be tough.

6. Pour the cake batter into the prepared tin then tap the tin on the bench a few times to bring any bubbles to the surface. Bake for approximately 40 – 45 minutes, until the top bounces back and a skewer inserted into the centre comes out clean.

7. Remove from the oven and leave the cake in the tin to settle for a few minutes, then use the baking paper as handles to lift the cake out and transfer to a cooling rack to finish cooling completely.

8. To make the icing – combine the sifted icing sugar and 1 tablespoon of the lemon juice. Mix then gradually add a teaspoon of lemon juice at a time, until the icing is smooth and drizzles slowly off a spoon.

9. Remove the baking paper from the cake and return to the cooling rack then drizzle the icing over the top of the cake allowing some to drip down the sides.

10. If desired, arrange some edible flowers over the top of the cake to decorate.

**Storage**

- Iced or un-iced cake can be stored at room temperature in a sealed container for up to 3 days.
- Un-iced cake can be frozen for up to 3 months.

**Recipe Review**

Are you happy with how this recipe turned out? If not, what happened? Ask Sharon how you can avoid any problems next time you bake this recipe.

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