

# LEMON DRIZZLE TRAYBAKE



12 SERVINGS



PREP TIME:  
15 MIN



COOK TIME:  
25 MIN

## INGREDIENTS

2 Lemons (zested and juiced)  
200g Butter softened  
200g Caster sugar  
4 large Eggs  
200g Self-raising flour  
50ml Milk  
1 tsp Baking powder  
  
100g Icing sugar (for the drizzle)

## DIRECTIONS

- Preheat the oven to 180°C (fan)/200°C/350°F. Grease and line a 20cm x 30cm traybake tin.
- In a large bowl, cream together the softened butter and caster sugar until light and fluffy. Add the eggs one at a time, mixing well after each addition. Stir in the zest of one lemon and a little juice, followed by the milk. Sift in the self-raising flour and baking powder, and gently fold it into the mixture until smooth.
- Pour the mixture into the prepared tin, smoothing the top with a spatula.
- Pop it into the oven for 25-30 minutes, or until golden and a skewer comes out clean. While the cake is baking, mix the juice of one lemon with the icing sugar to make the drizzle.
- Once the cake is done, allow it to cool in the tin for 10 minutes before transferring it to a wire rack.
- Drizzle the lemon glaze over the cooled cake, allowing it to soak in and create a glossy finish.

