

Mary Berry's Lemon Drizzle Cake

Ingredients:

For the cake:

1½ large eggs
87.5gm/3oz self-raising flour
87.5gm/3oz caster sugar
87.5gm/3oz softened butter
¾ tsp baking powder
Finely grated zest of ½ lemon

For the icing:

2oz granulated sugar
Juice of ½ lemon

Method:

Grease and line a 1lb loaf tin

Preheat oven to 180°C/gas mark 4

Beat together the eggs, flour, sugar, butter, baking powder and zest until smooth.

Turn into the prepared loaf tin.

Bake in preheated oven for about 35 minutes, until golden brown, shrinking from the sides of the tin, and springy to the touch.

While the cake is still warm, mix together the granulated sugar and lemon juice, and pour over the warm cake.

Leave to cool a little, and loosen the sides of the cake, then lift the cake out of the tin.

Cake will keep for up to 3 days, or can be frozen, un-iced, for up to 2 months.