

LEMON DRIZZLE CAKE

(from Mary Berry)

for cake:

225g (8 oz) butter , softened
225g (8 oz) sugar
275g (10 oz) self-rising flour
2 teaspoons baking powder
4 eggs
4 tablespoons milk
finely grated rind of 2 lemons

for topping:

175g (6 oz) granulated sugar
juice of 2 lemons

Cut a rectangle of non-stick baking parchment to fit the base and sides of a 12 x 9 x 1 1/2 inches baking pan. Grease the pan and then line with the paper, pushing it neatly into the corners of the tin. Heat the oven to 325°F.

Measure all the cake ingredients in a large bowl and beat well for about 2 minutes until well blended, an electric mixer is best for this but of course you can also beat by hand with a wooden spoon. Turn the mixture into the prepared pan, scraping the sides of the bowl with a plastic spatula to remove all of the mixture. Level the top gently with the back of the spatula.

Bake in the middle oven for about 35-40 minutes or until the cake springs back when pressed lightly with a finger in the center and is beginning to shrink away from the sides of the pan.

Allow the cake to cool in the pan for a few minutes then lift it out of the pan still in the lining paper. Carefully remove the paper and put the cake onto a wire rack placed over a tray (to catch drips of the topping).

To make the crunchy topping, mix the lemon juice and granulated sugar in a small bowl to give a runny consistency. Spoon this mixture evenly over the traybake whilst it is still just warm. Cut into squares when cold.