

LEMON DRIZZLE TRAYBAKE

Ingredients

250g unsalted butter,
softened, plus extra to grease
350g caster sugar
4 large eggs, beaten,
250g self raising flour
Finely grated zest and juice 3 lemons,
keep separate.

Decoration

100g icing sugar
Finely pared zest ½ lemon, plus 1 ½ tbsp
juice

Directions

- (1) Preheat the oven to 170°C (150°C fan) gas mark 3. Lightly grease and line a 20.5 x 30.5cm (8 x 12in) rectangular roasting tin with baking paper.
- (2) In a large bowl, using a whisk, beat all the butter with **only** 250g (9oz) of the caster sugar until pale and fluffy, about 5 minutes. Gradually beat in the eggs, mixing well after each addition.
- (3) Using a large metal spoon, fold in the flour, followed by the lemon zest and 1/3 of the lemon juice to make a smooth batter. Scrape into prepared tin, smoothing to level. Bake for 45-50min or until a skewer inserted in the centre comes out clean.
- (4) Meanwhile, in a small bowl mix remaining caster sugar and lemon juice to make syrup. Set aside.

(5) As soon as the cake comes out of the oven, prick the top all over with a cocktail stick. Stir the syrup briefly to make sure the sugar has dissolved, then spoon evenly over the cake, allowing it to soak in before adding more. Leave the cake to cool completely in the tin.

(6) Transfer cake to a serving board, peeling off baking parchment. To decorate, sift the icing sugar into a bowl and mix in the lemon juice to make a runny icing. Drizzle over the cake, then scatter over the pared lemon zest. If you have time, allow it to set before serving in slices.

