



LEMON DRIZZLE TRAY BAKE

DIRECTIONS

INGREDIENTS

- 225g of butter (room temperature) plus extra for greasing
- 225g of caster sugar
- 275g of self-raising flour
- 1 tsp of baking powder
- 4 large eggs
- 4 tbsp of milk
- Zest of 2 lemons

- For the glaze:
- Juice of 2 lemons
- 175g of powdered sugar

PREP TIME

- Prep time: 30 - 35 minutes

SERVINGS

- Serves: 16

- 01** Preheat the oven to 180C, 160C fan, gas 4. Grease a traybake tin measuring 30cm x 23cm and 4cm deep and line the base with baking parchment.
- 02** Place the butter, sugar, flour, baking powder, eggs, milk, and lemon zest in a large bowl. Beat with an electric mixer for 1-2 minutes, or with a wooden spoon for a little longer, until smooth.
- 03** Turn the mixture into the lined tin and spread evenly. Use a spatula to smooth and scrape up all the mixture around the sides of the bowl.
- 04** Bake in the preheated oven for 35-40 minutes, or until risen and springy to the touch.
- 05** Run a knife around the edge of the traybake to loosen it from the tin, then transfer to a wire rack.
- 06** For the glaze: mix the lemon juice with the sugar and spoon over the warm cake. Leave to cool, then cut into 16 rectangular slices.