



Lemon Drizzle Cake

Recipe Source: St Patrick's Primary School Ballarat

Fresh from the garden: Lemons

Equipment:	Ingredients:
Loaf tin	125 grams softened butter
Wooden spoon	2 tablespoons of melted butter (to grease the tin)
Bowls	125 grams caster sugar
Skewer	2 eggs
Scales	1 cup self raising flour
Measuring cups	½ teaspoon baking powder
Measuring spoons	Zest of 1 lemon
Microplane	¼ cup of milk
	3 tablespoons of icing sugar and juice of 1 lemon for syrup

What to do:

1. Preheat the oven to 180°C.
2. Grease a loaf tin with 2 tablespoons of melted butter (use a brush).
3. Beat together butter and caster sugar (should look like mashed potato).
4. Beat in eggs one at a time (should look like pancake mixture).
5. Stir in flour, baking powder, lemon zest and milk.
6. Put in tin and bake for about 35 minutes or until skewer comes out clean. Leave in tin.
7. Heat lemon juice and icing sugar in microwave. Pour over hot cake and allow to cool.