



# LEMON DRIZZLE CAKE

## INGREDIENTS

- 125 grams softened butter
- 125 grams caster sugar
- 2 eggs
- 1 cup self raising flour
- ½ teaspoon baking powder
- Zest of 1 lemon
- ¼ cup of milk
- 3 tablespoons of icing sugar and juice of 1 lemon for syrup



## DIRECTIONS

1. Preheat the oven to 180°C.
2. Grease a loaf tin.
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.



Recipe from St Patrick's Primary  
School Ballarat

Skye Primary School  
Kitchen Garden Recipe  
Years 4-6  
Term 2, 2021