

Lemon Drizzle Cake

If Turnip House has a 'Signature Dish'..... this is it!

Ingredients

140g (5oz) butter

160g (5 ½ oz) caster sugar

2 free range eggs

4 tablespoons milk

170g (6oz) self raising flour

Grated zest of 1 unwaxed organic lemon

1 table spoon icing sugar plus the juice of the same lemon

Method:

Pre heat the oven to Gas Mark 4 / electric oven 180°C / fan oven 160°C

Grate the lemon zest into the butter

Cream the butter and sugar together until light and fluffy, either with a fork, or a mixer.

Gradually beat in the eggs and milk

Fold in the flour

Spoon the mixture into a lined 900g (2lb) loaf tin.

Bake at Gas Mark 4 / electric oven 180° / fan oven 160° for 50-65 minutes until the cake is golden brown and firm to the touch

Mix the lemon juice and icing sugar together and pour over the cake as soon as it is out of the oven

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