

Lemon Drizzle

Ingredients

For the Sponge

170g butter –
room temperature

170g caster sugar

3 large eggs –
room temperature

170g self-raising flour

2 lemons large lemons,
zest only

For the Drizzle

Approx 50g lemon juice
300-500g icing sugar

Equipment List

x1 2lb pre lined loaf tin

2 Large bowls

Scales (or measuring
cups)

Whisk

Sieve

Spatula or wooden spoon

Piping bag and nozzle (not
essential)

Large plate



Lemon Drizzle

Method

For the Sponge

1. Preheat the oven to 170oc (fan assisted) or 190oc for non fan assisted ovens
2. Cream together butter and sugar until pale white and fluffy
3. Add eggs, one at a time, mixing in between each to avoid scrambling the mixture
4. Sieve flour on top of mixture & zest lemons on top, and mix in gently until just combined
5. Place in a pre-lined 2LB loaf tin for approximately 40-45 minutes
6. Once cooked remove to cool slightly. You can start on the syrup mixture (below) whilst cooking.

For the Syrup

1. Juice of one lemon (approx 50g lemon juice) 50g sugar
2. Boil together and reserve until sponge is removed from the oven
3. When the sponge is fully cooked and removed from the oven, using a pastry brush generously brush the sponge with the syrup

Top Tip: Best washed down with a cup of tea from PekoeTea

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Method

For the Drizzle

1. You need the juice of one lemon (approx 50g lemon juice) and 300-500g icing sugar
2. Whisk icing sugar into lemon juice gradually until desired consistency is achieved – the quantity of icing sugar will vary dependant on brand of icing sugar used
3. When sponge is cooled to room temperature, you can drizzle your icing on top & serve!

Top Tip: Best washed down with a cup of tea from PekoeTea