



Lemon drizzle cake

 SERVES 8  PREP 20 mins  COOK 1 hr  DIFFICULTY Easy

This is an easy classic cake with a wonderful zesty lemon flavour. What's more, it can be frozen for up to three months – if it makes it to the freezer before it's all eaten up!

What you'll need

200g plain flour, sifted

2tsp Dr. Oetker Baking Powder

200g caster sugar

4 medium eggs

150ml soured cream

2 lemons, zested and juiced

150ml sunflower oil

For the drizzle

75g icing sugar

75ml lemon juice

1 lemon, zested

Method

1. Heat the oven to 180C/160C/gas 4. Grease and line a 20cm loose-bottomed cake tin. In a large bowl, stir together the flour, Dr. Oetker Baking Powder and caster sugar.

2. In a jug, whisk together the eggs, soured cream, lemon zest, juice and oil. Add the egg mixture to the dry ingredients and mix thoroughly until evenly blended. Pour into the prepared cake tin and bake for about 1 hr, until well the cake is risen and firm to the touch (a skewer inserted into the centre should come out clean).



Tip from Dr. Oetker

I love lemon drizzle cake, this is an easy recipe and the cake has a wonderful zesty lemon flavour!

3. To make the drizzle, mix the icing sugar and lemon juice in a small saucepan, stirring over a low heat until it comes to the boil. Let it boil for 2 mins until it becomes syrupy. As soon as the cake comes out of the oven, prick the surface with a metal skewer, then pour over the drizzle, covering the top of the cake. Leave the cake to cool completely in the tin.

4. Once cool, sprinkle over the lemon zest and enjoy!



Tip from Dr. Oetker

You can also freeze this cake for up to 3 months (if it makes it to the freezer before it's all eaten up!)

