

Luscious Lemon Drizzle Cake

Ingredients

2 large eggs

175g (6oz) sugar

150g (5oz) soft butter or margarine

grated zest of 1 lemon

175g (6oz) super-sifted self-raising flour

125ml (4fl oz) milk

pinch of sea salt

For the lemon syrup:

150g (5oz) icing sugar

50ml (2fl oz) fresh lemon juice (about 1½ large lemons)

Method

Preheat the oven to 180°C (350°F/Gas 4). Line the bottom of a well-oiled 23 x 13 x 7.5cm (9 x 5 x 3in) loaf tin with baking parchment.

Put the eggs and sugar in the bowl of the food processor and process for 2 minutes, scraping the sides down once with a rubber spatula. Take off the lid and drop spoonfuls of the soft butter or margarine on top of this mixture, together with the lemon zest, then pulse just until it disappears. The mixture should now resemble mayonnaise.

Add the flour, milk and salt, cover and pulse just until the mixture is smooth in texture and even in colour, scraping the sides down with a rubber spatula if necessary. Do not over-beat or the cake will be tough.

Spoon the cake mixture into the prepared tin and bake for 45 minutes, until golden brown on top and firm to the touch. Remove from the oven and stand the tin on a cooling rack. To make the syrup, gently heat the sugar and lemon juice in a small saucepan, stirring until a clear syrup is formed, about 3 minutes. Do not boil.

Prick the warm cake all over with a fork, then gently pour the syrup over it,

until it has been completely absorbed.

Leave until cool, then carefully ease the cake from the baking tin and remove the baking parchment.

Just before serving, sift a little more icing sugar on the top. Serve in generous slices.

Pour the mixture into a serving bowl, and chill for two or three hours until set.