

## Men's Cake 2022

### Lemon drizzle cake

175g butter, softened, plus extra to grease the tin  
175g caster sugar  
Finely grated zest of 2 lemons  
3 medium eggs  
175g self raising flour  
¼ tsp baking powder  
A pinch of fine salt  
About 2 tbsp milk

#### For the drizzle topping.

Juice of one lemon  
2 tbsp granulated sugar

1. Heat the oven to 180 deg.C (160 fan). Grease and then line a 1kg. loaf tin with baking paper.
2. In a large bowl, beat the butter, sugar and lemon zest together using a hand-held electric whisk until the mixture is very light and fluffy.
3. Add the eggs one at a time, beating well between each addition. Add the flour, baking powder and salt and mix until smoothly combined. Add just enough milk to achieve a dropping consistency.
4. Spoon the mixture into the prepared loaf tin and gently smooth the surface to level it. Bake for 45–50 mins. or until a skewer inserted into the centre comes out clean.
5. Once you have removed the cake from the oven, make the drizzle topping: mix the lemon juice and sugar together in a small jug.
6. While the cake is still warm, use a cocktail stick to prick holes all over the top of the cake, then trickle over the lemon drizzle. Leave to cool completely in the tin before removing.

NB. Remember to pour over the drizzle while the cake is still warm.