



bakeware

Zesty Lemon Drizzle Cake New Loaf Tin





Zesty Lemon Drizzle Cake

Serves 6-8

Moist, buttery and full of zesty lemon flavour. Made with a few simple ingredients this delicious cake is easy to make and bake.

Ingredients

280g softened butter plus a little extra to grease the dish
280g unbleached (golden) caster sugar
5 eggs
2 teaspoons vanilla extract
280g self-raising flour
1½ teaspoons baking powder
Zest of 2 lemons
50ml lemon juice
4 tablespoons soured cream

Icing

175g icing sugar
Zest and juice of 1 lemon

Method

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

1. Line the base of the loaf tin with a strip of baking paper.
2. Cream together the softened butter and the sugar until light and fluffy. Beat in the eggs one at a time. Sift in the flour with the baking powder and combine.
3. Beat in the lemon zest, juice, soured cream and vanilla extract.
4. Pour the mixture into the lined tin and smooth over the top with a spatula. Bake in the centre of the oven for 50 – 55 minutes until the top is golden brown and the middle springs back when pressed.
5. Leave to cool for 15 minutes before turning out of the tin and placing on a serving dish.
6. To make the icing. Put the icing sugar into a bowl, mix in half of the lemon zest and enough juice to make an icing with the consistency that will just coat the back of a spoon. Drizzle the icing over the warm cake allowing it to run down the sides and decorate the top with the remaining zest. Allow to cool and the icing to set before slicing.

Loaf Tin



Le Creuset Toughened Non-Stick Bakeware is a beautifully designed range of professional baking and roasting tins which will provide a lifetime of unrivalled performance and delicious results. The durable, PFOA-free, non-stick coating offers outstanding food release and is easy to clean and the heavy-gauge carbon steel body spreads heat evenly and gently for the perfect bake.



240°C / Gas Mark 9



Ref. 4047

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