

BERRY LEMON DRIZZLE

Total cost: £5.23 | Cost per serving: 32p

A moist and refreshing lemon drizzle cake packed with berries.

You will need:

For the cake:

- 170g margarine or salted butter, softened
- 170g caster sugar
- 3 large eggs at room temperature
- 170g self-raising flour
- Zest from 1 lemon
- About 30 fresh raspberries
- An 8 x 8" cake tin

For the lemon syrup:

- 50g icing sugar
- 50ml lemon juice (From approx. 2 fresh lemons. Lemon juice from concentrate is also fine.)

For the glaze:

- 200g icing sugar
- 1 tbsp of lemon juice
- 2 tsp of milk (any kind)
- 50g of raspberry jam, melted and hot



Not a jam fan?

Just don't add it!
This cake is equally delicious
with lemon alone.



Let's get jamming:

Makes 16

Step 1

Preheat the oven to 170°C / 150°C fan.

Step 2

Whisk the butter and sugar in a bowl until light and fluffy, then add three room temperature eggs and the zest from one lemon. Whisk the mix again until fully combined.

Step 3

Add the self-raising flour and fold until just combined.

Step 4

Scoop the mixture into the cake tin and smooth it out.

Step 5

Add around 30 fresh raspberries on top.

Step 6

Bake for 25-30 mins, or until a toothpick pushed into the top of the cake comes out with a few crumbs on.

Step 7

While baking, make a start on the syrup; squeeze 50ml of lemon juice into a bowl with the icing sugar and stir until smooth.

Step 8

Once the cake is baked, poke little holes into the top with a toothpick and pour the lemon syrup over it. The holes will help the cake to absorb the tasty syrup!

Step 9

Wrap the cake in cling film while it's still hot. This helps it to hold moisture while it cools.

Step 10

For the glaze, add the milk and 1 tbsp of the lemon juice into icing sugar, then stir until thick and smooth.

Step 11

Pour the glaze over the cake when cooled, then dollop the melted jam on top. Use a knife to swirl it over the cake and create a pattern. Then simply slice and

ENJOY!