

SOME

## KITCHEN STORIES

*fiction + food*

### Lemon Drizzle Cake

source: [BakeForTheBorder.com](http://BakeForTheBorder.com) | Makes 1 loaf

#### INGREDIENTS

9 Tbsp butter  
1 cup caster sugar  
2 large eggs  
1 1/3 c self-raising flour  
2 unwaxed lemons  
2 tbsp milk  
1/4 c granulated sugar

#### DIRECTIONS

1. Preheat the oven to 350°
2. Line a loaf tin with baking paper.
3. Add the caster sugar and butter to a freestanding mixer and beat until pale and creamy. Add one egg and half the flour and mix well. Add the other egg and the remainder of the flour and mix gently. Add the zest and juice of one lemon with the milk and mix gently. Place the batter in the tin and even it out before placing in the oven for 40-45 minutes until a skewer comes out clean.
4. Zest the remaining lemon and mix with half of the granulated sugar.
5. In a small saucepan, add the juice and the remaining sugar and allow to come to a boil. Reduce the heat until you have a syrup. Skewer the cake all over and pour over the syrup. Sprinkle the zest and sugar over the top and allow to cool.