Lemon Drizzle cake

by flourbandit This cake is a treat, it turns out moist and almost never fails. Put everything in a bowl, and ready set, go.

Cook time: **1** Serves:**12 pieces** created on Aug 28, 2026

Photos



Ingredients

- 225.00 g Margarine/Baking spread straight from the fridge
- 275.00 g Self-raising flour
- 4.00 lg free-range eggs
- 4.00 tbsp milk
- 2.00 md unwaxed lemons

- 1.00 tsp Baking powder
- 225.00 g Caster Sugar
- 100.00 g Granulated sugar

Instructions

1. Preheat oven to 160 °C degrees and line your baking tray with grease paper.
2. Add the caster sugar to a bowl. Add the zest of two lemons to the sugar and rub together to intensify the lemon flavour.
3. To the sugar mixture add the eggs, margarine. flour, milk and the baking powder. Combine everything together with an electric mixer for about one minute.
4. Transfer the batter to the baking tray and into the oven for 30minutes. This may need more time if using a deeper baking sheet (35-45mins).
5. While the cake is baking, work on the drizzle. Whisk together the juice of two lemons and 100g of granulated sugar.
6. Once out of the oven and cooked through at the centre, let it cool on a wire wrack for 10minutes. Spoon the lemon-drizzle on the cake to cover the whole surface. Once cake is completely cooled, cut to 12 pieces.