

# Gill's Gourmet Gallery

## Lemon drizzle loaf cake

### Ingredients:

200g castor sugar  
200g softened butter  
3 medium eggs  
200g self-raising flour  
1 level teaspoon baking powder  
1 level teaspoon lemon zest  
1 tablespoon lemon juice

### To decorate:

50g fondant icing sugar  
2 tablespoons lemon juice  
1/4 teaspoon lemon zest

### Method:

Preheat oven to 180C fan.  
Line a 9x4 inch loaf tin with a greaseproof paper liner.  
Cream the butter and sugar together until light and fluffy.  
Add the eggs one at a time whilst mixing. Add a little flour if the mixture curdles.  
Add remaining flour and baking powder, lemon zest and juice.  
Spoon into the loaf tin and bake in the centre of the oven for 45 minutes.  
Remove from the oven and leave to cool in the tin for 10 minutes before lifting from the tin to cool on a wire rack.  
Mix the icing sugar with 1/2 level teaspoon lemon zest and 2 tablespoons lemon juice.  
Drizzle over the cool cake and serve.

