

## Diane's Lemon Drizzle Cake

### Ingredients:

100g margarine  
175g self-raising flour  
100g caster sugar  
1tsp baking powder  
2 eggs  
4 tablespoons milk  
Rind of one lemon

### Topping:

Juice of one lemon  
4 dessert spoons caster sugar

### Method:

Put all ingredients into a mixer and whizz for a couple of minutes.  
Divide into two small, greased loaf tins and bake for 25 minutes at 170 degrees (fan).  
Mix the topping together and when the loaves are cooked pour on whilst hot.  
Turn out of loaf tins when cool and hopefully the topping will have seeped through the loaf!

*This recipe is a Mary Berry recipe, but Diane's grandson is Type 1 diabetic so she does all her baking with half the recommended amount of sugar. She says no one ever notices! It is well 'tried & tested' by Diane in fact she's famous for it!*

