

A close-up photograph of a slice of lemon drizzle traybake. The cake is golden-brown with a thick layer of white icing on top, which is drizzled with a yellow lemon glaze. The slice is served on a white ceramic plate with a silver fork tucked under it. The background is a soft, out-of-focus grey.

Lemon Drizzle TrayBake

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Home Economics

Lemon Drizzle Traybake

225g caster sugar

250g self-raising flour

1 tsp baking powder

4 large free-range eggs

225g butter, at room temperature

3 tbsp of milk

4 lemons

200g icing sugar

Method:

1. Pre-heat the oven to 160°C/325°F/Gas Mark 3. Line a rectangular baking tin (30cm x 23cm) with parchment paper.
2. Place all the dry ingredients in a large bowl and make a well with the back of a spoon. Add the eggs, butter, milk and zest and beat with a hand mixer until well combined for about two minutes.
3. Pour the mixture into the lined tin, place in the oven on the middle rack and cook for 35 minutes until golden brown on top and risen. Turn out on to a wire rack and allow to cool completely before icing.
4. Whisk together the ingredients for the drizzle and spread over the top of the cooled lemon cake. Cut into slices!