

## Lemon Drizzle Cake



### Ingredients

225g softened butter  
225g caster sugar  
Lemons, 3 zested and 2 juiced  
4 medium eggs, lightly whisked  
200g self-raised flour  
1tsp baking powder  
50g ground almonds  
Icing sugar

### Method

Heat the oven to 180C/fan 160C/gas 4. Butter and line the base of a 20cm round cake tin. Beat the butter and caster sugar in a large bowl using an electric hand whisk until pale and creamy. Add the lemon zest (reserving some for decoration) and mix well. Whisk the eggs gradually into the butter mixture, beating well between each addition - don't worry if it curdles.

Sift together the flour and baking powder and fold into the cake mixture using a large metal spoon or spatula. Add the ground almonds and 3/4 of the lemon juice and fold until thoroughly combined. Spoon into the prepared cake tin and bake for 1 hour 15 minutes or until a skewer inserted into the middle of the cake comes out without any raw mix on it.

Put the cake tin on a wire rack to cool for 10 minutes. Meanwhile mix together the remaining lemon juice and zest and enough icing sugar to make a runny icing and then drizzle over the top of the cake. Cool in the tin for a further 30 minutes and then remove from the tin and cool completely before serving.