

Lemon Drizzle Cake

Ingredients

4ozs soft margarine
6ozs self raising flour
6ozs caster sugar
2 large eggs
¼ tspn baking powder
4 tblsp milk
Finely grated rind of 1 lemon

8inch loose bottom cake tin which has been lined with greaseproof paper

Put all the ingredients into a mixing bowl and beat together or use electric whisk or food processor.

Turn into the prepared baking tin.
Place on centre of oven 180C for about 40 mins

Topping

3 tblsp Granulated sugar
Juice of one lemon

Mix together then spoon the mixture over the cake whilst it is still warm

Leave in tin to cool

When cold peel off the paper slice and enjoy with a nice cup of tea!!!