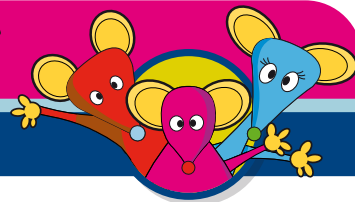


Inspiring young minds...

KIDS



Lemon Drizzle cake

Ingredients

225g unsalted butter, softend
225g caster sugar
4 eggs
Finely grated zest 1 lemon
255g self-raising flour

For the drizzle:

Juice 1 & 1/2 lemon
85g caster sugar



Here's what to do:

1. Heat oven to 180C/fan 160C/gas 4. Beat together the butter and sugar until pale and creamy, then add the eggs, one at a time, slowly mixing through. Sift in the flour, then add the lemon zest and mix until well combined. Line a loaf tin (8 x 21cm) with greaseproof paper, then spoon in the mixture and level the top with a spoon.
2. Bake for 45-50 mins until a thin skewer inserted into the centre of the cake comes out clean. While the cake is cooling in its tin, mix together the lemon juice and sugar to make the drizzle. Prick the warm cake all over with a skewer or fork, then pour over the drizzle - the juice will sink in and the sugar will form a lovely, crisp topping. Leave in the tin until completely cool, then remove and serve. Will keep in an airtight container for 3-4 days, or freeze for up to 1 month.

399 calories
protein 5g
carbohydrate 50g
fat 21 g
saturated fat 13g
fibre 1g
sugar 33g
salt 0.3 g

TIP: Putting your slices of home-made cake in a nice box or bag will make an excellent gift for family or friends.

Note: These are activities for you and your child to enjoy together. The safety of your child is obviously very important. Please use caution when using the oven and other materials in your child's presence.