

All in one creaming method Lemon Drizzle Cake

Video link:

Get ready to cook: Tie back long hair, apron on, wash hands.
Collect ingredients and equipment

<https://www.bing.com/videos/search?q=youtube+lemon+drizzle+cake+mary+berry&docid=608038730262515670&mid=69E4CFDEE83154E238B269E4CFDEE83154E238B2&view=detail&FORM=VIRE>

Ingredients

For the sponge

Weigh and measure carefully

- 200g [caster sugar](#)
- 200g cake margarine (at least 70% fat)
- 2 [lemons](#), zest only
- 3 free-range [eggs](#), beaten
- 200g [self-raising flour](#)

Weigh and measure carefully. The best sponge will come from using equal weights of sugar, fat, flour and eggs....so start by weighing eggs and use that weight of other ingredients eg if 3 eggs weigh 175g use 175g sugar etc. The best fat to use is cake margarine, avoid low fat spreads they don't work well.

For the lemon drizzle

- 2 [lemons](#), juice only
- 75g [caster sugar](#)

Check with an adult before using the cooker

Preparation method

1. Preheat the oven to 180°C/Gas 4. Grease and line a cake tin.
2. For the sponge, beat the flour, sugar, margarine, eggs and lemon zest in a mixing bowl until pale and fluffy, using an electric whisk.



Use oven gloves.

3. Pour the cake batter into the prepared cake tin and bake in the oven for 30-40 minutes, or until the sponge has risen and is cooked through. (The sponge is cooked through when a skewer inserted into the centre of the cake comes out clean.)



4. For the lemon drizzle, squeeze the juice from the lemons into a bowl, mix together the lemon juice and sugar until the mixture is well combined and the sugar has melted. Set aside.
5. As soon as the cake is cooked, remove it from the cake tin and prick the top all over with a cocktail stick. Pour over the lemon drizzle mixture to soak the sponge, then set aside to cool on a wire rack.

