



Miss Windsor's Lemon Drizzle Loaf Cake

Preparation time: 30 mins / Cooking time: 1 hr

Serve 8-10 delightful guests!

Ingredients

For the cake:

- 3 large eggs
- 3 tablespoons of milk (room temperature)
- 1 teaspoon of lemon extract
- zest of 1/2 a lemon
- 150g (1 & 1/2 cups) plain flour
- 150g (3/4 cup) white granulated sugar
- 1 teaspoon of baking powder
- 13 tablespoons (1/2 cup + 1/3 cup) unsalted butter

For the Drizzle:

- juice of a lemon
- 150g (1 & 1/2 cups) icing sugar

Equipage

- loaf tin - 23 x 13 x 7 cm (9 x 5 x 3 inches)
- electric hand whisk or manual whisk

Method

1. Preheat your oven to 180°C / 160°C Fan / 350°F / gas mark 4.
2. Prepare your loaf tin! Grease the sides with butter or oil, then line the base with greaseproof paper.
3. Using a mixing bowl; whisk together the eggs, milk, lemon extract, and lemon zest. The mixture will look creamy when whisked enough!
4. Darlings, combine together the dry ingredients – flour, baking powder and sugar.
5. Now, to the dry ingredients add the room temperature butter, plus half of the egg mixture.
6. Using your whisk of choice, mix together on a low speed until the dry ingredients are well moistened – Oh, I say!
7. Increase the speed to medium and beat for approximately one minute.



8. Scrape down the sides of the bowl. Add the remaining mixture in two separate additions. For each addition beat for approximately 30 seconds.
9. With a steady hand pour the mixture into the prepared tin. Darlings, One must avoid spillages – this mixture is too good to be frivolously wasted!
10. Smooth down the mixture with a spatula, then carefully place on the middle shelf in your oven.
11. Bake for approximately 55 to 60 minutes. To avoid your cake from browning too quickly, cover halfway through baking with silver foil.
12. Your cake is ready when golden brown and a skewer comes out clean.
13. Remove from the oven and place on a wire rack.
14. Time to get cracking with the lemon drizzle! Mix together the lemon juice and icing sugar. Heat in a small pan / microwave, until the sugar has dissolved and you have a syrup.
15. Prick the cake all over with a skewer. Pour over the lemon drizzle mixture, but reserve some for when the cake has cooled.
16. Darlings, now the cake has cooled carefully remove from the tin and transfer to an elegant cake plate or stand.
17. Gently drizzle the remaining mixture over the cake – Perfecto!

Miss Windsor x