

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	35 MINS	45-55 MINS	10

IN THE KIT

Bag 1: 165g caster sugar

Bag 2: 195g plain flour,
1tsp baking powder, ½ tsp salt

Bag 3: 50g caster sugar

Bag 4: 40g caster sugar

Bag 5: 60g icing sugar

Bag 6: 60g icing sugar

Bag 7: 6g roasted almonds

A4 baking paper

Butter measure

Wooden skewer

Small piping bag

YOU WILL NEED

190g unsalted butter, softened
(110g + 80g)

2 medium eggs +

1 medium egg white

2 lemons

110ml milk

Loaf tin

Saucepan

Heatproof bowl

Whisk

Zester/fine grater

INGREDIENTS

Caster sugar, plain white flour (**wheat** flour, statutory nutrients (calcium, niacin, iron, thiamin)), icing sugar (sugar (97%), maize starch), almonds (**nuts**), baking powder (**wheat** flour (**wheat** flour, calcium carbonate, iron, niacin, thiamin), raising agents (sodium acid pyrophosphate, sodium bicarbonate)), salt (salt, anti-caking agent: sodium ferrocyanide).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1602.4kJ/377.5kcal
Fat	1.01g
of which saturates	0.11g
Carbohydrates	87.86g
of which sugars	64.06g
Protein	3.67g
Salt	0.59g

Allergens: For allergens see ingredients in **bold**.

Contains **wheat & nuts**.

May contain **milk & soya**.

Best before: see sticker. Store in a cool, dry place.

SHARE YOUR BAKEDIN EXPERIENCE WITH US...



@bakedincakes

OR



BakedIn Ltd, Office 112, Slington House, Rankine Road, Basingstoke, Hampshire, RG24 8PH

566.7g

LEMON DRIZZLE LOAF



Michel Roux
★ ★ ★





1. Preheat the oven to 180°C/160°C fan assisted/gas mark 4. Grease and line your loaf tin with the provided baking paper.



2. Beat together 110g of soft butter with the caster sugar (**bag 1**) until light and fluffy. Add in the 2 eggs, then the plain flour, baking powder and salt (**bag 2**) and stir everything together until combined.



3. Now add in the zest of 2 lemons and 110ml of milk and give it a good mix, scraping down the sides of the bowl and beating well until everything is combined.



4. Pour the mixture into your prepared loaf tin and bake for 45-55 minutes, or until the provided wooden skewer comes out clean of any wet mixture. Take your loaf out of the oven and place the tin on a wire rack. Pierce holes all over the loaf with your wooden skewer.



5. In a small bowl, mix together the caster sugar (**bag 3**) with the juice of 1 lemon. Spoon this onto your loaf cake while it is still hot and let it seep in (it will absorb all of the syrup). Now leave the loaf to completely cool in the tin (around 1 hour). When cool, remove from the tin and discard the paper. Use a sharp knife to cut your loaf cake horizontally into two layers, cutting gently as it will be delicate.



6. Start preparing your Swiss meringue buttercream. Make sure your bowl and whisks are clean, as any debris will make the meringue collapse. Place a heatproof bowl over a pan of lightly simmering water, not letting any water touch the bowl. Place the caster sugar (**bag 4**) into the bowl along with 1 egg white and whisk this mixture until the sugar has dissolved. Take off the heat and keep whisking until soft peaks form and the bowl has cooled. The mixture should stand up in peaks when you lift the whisk, this may take a few minutes. Gradually add 80g of softened butter, whisking after each addition. Add in the icing sugar (**bag 5**) and the juice of half a lemon (roughly 1 tbsp) and whisk further until you have a smooth and thick buttercream.



7. Place the buttercream into your piping bag and cut around 5cm off the end. Pipe 3 rows of buttercream peaks down the centre of your base cake layer. Very carefully sandwich the top half of the loaf on top.



8. Put the icing sugar (**bag 6**) in a clean bowl. Gradually add 1 tbsp of lemon juice, mixing after each addition, until you have a thick, glue-like consistency. Use a spoon to drizzle this over the top of your loaf. Finally sprinkle the top with some roasted flaked almonds (**bag 7**).

MY TOP TIP

To extract more juice from your lemons, keep them at room temperature and roll them on a firm worktop before cutting and juicing.

Michel Roux
★ ★ ★