

Royal Lemon Drizzle Cake Recipe

This indulgently moist recipe is tangy and citrusy, making this a perfect choice at the upcoming street parties!

Ingredients

- 3 Eggs
- ½ Tsp Salt
- 130g Sugar
- 130g Sour Cream
- 3 Tbsp Lemon Zest
- 2 Tbsp Lemon Juice
- 120ml Vegetable Oil
- 3 Tbsp Lemon Juice
- 130g Powdered Sugar
- 190g Self Raising Flour
- 2 Tbsp Baking Powder
- 1 Tbsp Yellow Food Colouring
- 100g White Chocolate Chips (optional)

Equipment

- Fork
- Whisk
- Saucepan
- 1lb Loaf Tin
- Mixing Bowl
- Measuring Jug
- Measuring Spoon

Method

Pre heat oven to 350°F / 180°C / Gas Mark 4

1. In a large mixing bowl, mix the sour cream, vegetable oil, flour, sugar, baking powder, salt, lemon juice, lemon zest and yellow food colouring with a whisk until completely combined. Spoon this mixture into a 1lb loaf tin. *Add the white chocolate chips at this stage if you want them inside the cake.*
2. Place this loaf tin in the oven and bake for 40 - 50 minutes. Allow this to cool slightly before removing from the tin and then place onto a wired rack.
3. For the glaze, put the powdered sugar and lemon juice in a saucepan, on a low heat and stir continuously until syrupy.
4. Grab a fork and pierce small holes into the top of the loaf and pour the cool glaze over the top. This allows the glaze to soak into the cake.

Serve and enjoy with a cup of tea!