



Lemon and poppyseed drizzle cake

Ingredients

- 115g butter
- 115g caster sugar
- 140g self-raising flour
- 1 teaspoon baking powder
- 2 eggs
- 2 tablespoons of milk
- Zest of 1 ½ lemons
- 1 tablespoon poppyseeds
- 90g granulated sugar
- Juice of 1 lemon

Equipment

- 2lb loaf tin
- Electric mixer

Method

1. Preheat the oven to 160C/140C fan
2. Grease loaf tin and line with baking parchment
3. In a mixing bowl, beat the butter with an electric mixer until soft and smooth
4. Add the caster sugar, self-raising flour, baking powder, eggs, milk, lemon zest and poppyseeds to the butter, and beat with an electric mixer for about two minutes, until well combined
5. Spoon the mixture into the prepared loaf tin and level gently with a spatula
6. Bake in the middle of the preheated oven for about 45 minutes – the cake is ready when it springs back when lightly pressed in the centre
7. Allow the cake to cool in the tin for about five minutes then lift it out of the tin, still in the baking parchment, and continue to cool on a wire rack
8. After 15 minutes, prick the top of the cake several times with a skewer or fork
9. Mix the granulated sugar and lemon juice to make the crunchy topping and spoon evenly over the cake while it's still warm
10. When the cake has cooled completely, remove the baking parchment

Tip: If you're expecting lots of guests you can easily double this recipe to make two loaves