



## Your Report

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### Perfect Lemon Drizzle Cake

This is a moist, zingy lemon cake that's a crowd-pleaser—tart, sweet, and incredibly easy to make. It's a classic British-style drizzle cake with a crunchy lemon glaze that soaks in. Prep time: 15 mins | Bake time: 45-50 mins | Serves: 10-12 | Oven: 180°C (350°F) fan or 160°C (320°F) conventional.

#### ##### Ingredients for the Cake:

1. 225g (1 cup) unsalted butter, softened
2. 225g (1 cup + 2 tbsp) caster sugar (superfine sugar)
3. 4 large eggs
4. Zest of 2 large lemons (finely grated)
5. 225g (1¾ cups) self-rising flour (or plain flour + 2 tsp baking powder + ½ tsp salt)
6. 4 tbsp milk (whole or plant-based)

#### ##### Ingredients for the Drizzle Glaze:

7. Juice of 2 lemons (about 100ml / ? cup)
8. 100g (½ cup) granulated sugar

#### ##### Instructions:

9. **Preheat and Prep:** Preheat your oven to 180°C (350°F) fan. Grease and line a 2lb loaf tin (about 20x10cm / 8x4 inches) with parchment paper.
10. **Cream Butter and Sugar:** In a large bowl, beat the softened butter and caster sugar together until pale, fluffy, and creamy (about 3-5 mins with an electric mixer).
11. **Add Eggs and Zest:** Beat in the eggs one at a time, adding a tablespoon of flour after each to prevent curdling. Mix in the lemon zest.

12. **Fold in Dry Ingredients:** Sift in the remaining flour (and baking powder/salt if using plain flour). Gently fold until just combined. Stir in the milk to loosen the batter—it should be soft and drop easily from a spoon.
13. **Bake:** Spoon the batter into the tin and level the top. Bake for 45-50 minutes, or until a skewer inserted in the center comes out clean. (It should be golden and spring back when touched.)
14. **Make the Drizzle:** While the cake bakes, mix the lemon juice and granulated sugar in a bowl. It should be syrupy—no need to dissolve the sugar fully.
15. **Drizzle:** As soon as the cake is out of the oven, poke holes all over the top with a skewer or toothpick (go deep but not all the way through). Slowly pour the drizzle over the hot cake, letting it soak in. It will seem like a lot, but that's the magic!
16. **Cool:** Leave in the tin until completely cool (at least 2 hours). The glaze will form a crunchy top as it sets.

#### Tips for Perfection:

17. **Room Temp Ingredients:** Ensure butter and eggs are at room temp for best emulsion.
18. **Don't Overmix:** Folding gently keeps it tender.
19. **Lemon Intensity:** Use fresh lemons for max flavor—save the zested ones for juice.
20. **Storage:** Keeps 3-4 days in an airtight container at room temp, or freeze slices for up to 3 months.
21. **Variations:** Add poppy seeds (2 tbsp) for texture, or top with lemon curd and whipped cream for a layer cake.

Slice and enjoy with tea or ice cream. This one's foolproof and always gets rave reviews! ?

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