

Lemon Drizzle Cake



Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Self Raising Flour	21 g	208 g	1.04 kg	2.08 kg	4.17 kg
Caster Sugar	11 g	106 g	531 g	1.06 kg	2.13 kg
Eggs Medium	0.25 each	2.5 each	12.5 each	25 each	50 each
Margarine	13 g	125 g	625 g	1.25 kg	2.5 kg
Icing Sugar	10 g	104 g	521 g	1.04 kg	2.08 kg
Semi Skimmed Milk	4 ml	42 ml	208 ml	417 ml	833 ml
Lemon Juice	6 ml	63 ml	313 ml	625 ml	1.25 L

Method

Beat the sugar and butter together until fluffy

Add the eggs in gradually with the flour

Slowly add the milk until you have reached a thick consistency.

Line tins with grease proof paper or oil and flour

Divide equally between tins, bake at 170c until sponge is soft but firm to touch

Cool down the sponge. In the meantime, separately mix the icing sugar with the lemon juice then add until it becomes thick and pourable.

Pour over the sponge glazing the surface.

Cut and serve at room temperature.

Assembled Tags



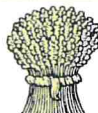
Contains Eggs



Contains Milk

SO₂

Contains Sulphur
Dioxide &
Sulphites >
10mg/Kg



Contains Wheat