Lemon Drizzle Cake

Ingredients

100g margarine

100g caster sugar

2 eggs

1 lemon

100g self-raising flour

1 tablespoon icing sugar

Utensils

Bowl

Small bowl

Wooden spoon

Sieve

Grater

Lemon juicer

Chopping board

Knife

Spatula

Loaf tin

Fork

Method

Turn oven to 180 degrees.

Grate the lemon (using the smaller side of the grater) so that just the yellow of the peel is grated, then cut lemon in half and juice one half.

Put the bowl on the scales and zero it. Weigh the margarine into one bowl and the sugar into another and then add the two together. Cream until light and fluffy and add the lemon peel and juice. Cream until all the liquid has disappeared.

Crack one egg into a cup and whisk, and then add to the mixture. Repeat with the other egg. Stir until it is all mixed in.

Put the bowl on the scales with the sieve on top and press zero. Add the flour, remove the bowl from the scales and sieve the flour.

Stir in until all the flour has disappeared.

Get a loaf tin and cover the inside with margarine. Once it is all covered add some flour and shake the tin around until it is all covered. Empty the excess.

With a spatula add your mixture to the tin and tease it over the tin, then give one good drop before putting it in the oven for 20 minutes or until golden brown.

Juice the other half of the lemon, add the icing sugar and mix until smooth. When the cake comes out of the oven turn it out of the dish, and then with a fork poke holes in it and pour the lemon juice on top.