

Lemon Drizzle Cake

It's the perfect Spring treat – and this Lemon Drizzle Cake from Rumbles will have the whole family reaching for a slice.

Ingredients

125g soft margarine
125g caster sugar
2 medium eggs
125g self raising flour
2 tbsp granulated sugar
1 lemon (grated zest and juice)

How to make it

1. Heat the oven to 160C, gas mark 3.
2. Grease and line an 8in round cake tin with baking parchment.
3. Beat the margarine, lemon zest and sugar together until pale and fluffy.
4. Add in the eggs one at a time. The mixture may separate, but add a small spoonful of flour if this happens.
5. Carefully fold in the flour and pour the mixture into the prepared tin.
6. Bake in the oven for 10-15 minutes. When it's ready the sponge will spring back when prodded.
7. Remove from the oven and leave to cool in the tin for five minutes.
8. Sprinkle over half of the granulated sugar, followed by the lemon juice and the remaining sugar to form a crust.
9. Leave to cool completely before removing from the tin.

With thanks to Suzanne Living from Rumbles.