Barry’s
Lemon Widdle Cake
Method:

1. Heat the oven to 180°C (160°C fan) and grease a loaf tin.
2. Cream the butter up like mayonnaise.
3. Beat in the sugar gradually, then add the eggs one at a time and mix up well.
4. Add the lemon rind and fold in the flour and milk.
5. Scrape the mixture into a loaf tin and bake for 45 minutes.
6. Remove from the oven but leave in the tin.
7. Make the lemon syrup by heating the juice and the icing sugar together in a small pan.
8. Pour syrup over the cake and leave in the tin until cold.
9. Remove the cake from the tin and eat it.

Ingredients

For the cake

- 115g soft butter
- 170g castor sugar
- 2 Large eggs
- 1 Grated lemon rind
- 170g self-raising flour
- 4 tbsp milk

For the lemon syrup

- 60g Icing sugar
- 2 tbsp the lemons juice