

Barry's
Lemon Widdle Cake



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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

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.

