

Lemon Cake

For the cake:

175g/ 6oz SR. Flour
1 teaspoon baking powder
175g/6oz margarine
175g/6oz caster Sugar
3 eggs
2 tablespoons milk
Finely grated rind of 2 lemons

Lemon Syrup:

Juice of 2 lemons
115g/4oz caster sugar.

1. Preheat oven 180°C/350°F/ Gas Mark 4
2. Sieve flour and baking powder
3. Add all remaining ingredients and beat together until smooth.
4. Grease or line the base of 1kg loaf tin
5. Spoon mixture into tin
6. Bake for 1 hour or until cooked
7. Turn cake out
8. Warm lemon juice and sugar together (zap in microwave)
9. Drizzle the lemon syrup all over the cake and let it soak in. Mmmmm!