



**Miele**

# Lemon drizzle cake

By Miele

**15 minutes**

Preparation time

**30 minutes**

Cooking time

**10**

Serves

## INGREDIENTS

### Cake

225 g butter, softened  
225 g (1 cup) caster sugar  
4 medium eggs  
225 g (1 ½ cups) plain flour  
2 tsp baking powder  
2 lemons, zested

### Lemon drizzle

2 lemons, juice  
90 g (? cup) caster sugar

## METHOD

### To serve

Dollop cream

### Cake

1. Grease and line a 25 cm loaf tin.
2. Place the rack in the speed oven on shelf level 1. Select Automatic Programmes: Cakes / Lemon drizzle cake / + medium setting of browning.
3. In the bowl of a freestanding mixer with a paddle attachment, beat the butter and caster sugar until creamy. Gradually beat in the eggs.
4. Sift together the flour and baking powder and fold into the egg mixture, along with the lemon zest until combined.
5. Pour the mixture into the loaf tin and level with a spoon.
6. Place the loaf tin onto the rack in the oven and follow the prompts for the Automatic Programme.
7. Remove the cake from the oven and whilst still warm, pierce the cake several times with a wooden skewer and brush with the lemon drizzle topping.

### Lemon drizzle

1. Mix the lemon juice and sugar together to form a thick glaze and set aside.

### To serve

1. Serve slices of the warm cake with dollop cream.

### Hints and tips

- Any citrus fruit can be substituted for the lemon.