



## Luscious Lemon Cake

### For the cake:

175 g self-raising flour  
1 level tsp baking powder  
175 g butter  
175 g caster sugar  
3 large eggs  
2 tbsp semi-skimmed milk  
finely grated rind of 2 lemons

### For the lemon syrup:

Juice of 2 lemons, strained  
115 g (4oz) caster sugar

1kg (19cm X 12cm X 9cm) loaf tin, greased and lined with non-stick baking paper.

Preheat the oven to 180°C, 160°C fan, gas 4.

Sift the flour and baking powder into a large mixing bowl, add the remaining cake ingredients and beat with a wooden spoon until smooth.

Spoon the mixture into the prepared tin, level the top and bake in the pre-heated oven for 1 hour, or until shrinking away at the sides of the tin and firm to touch.

Turn out onto a wire rack with a tray or large plate beneath the rack (to catch the drips!)

Put the lemon juice and sugar in a saucepan and heat gently until the sugar has dissolved.

Whilst cake is still warm, drizzle the syrup over so that it soaks into the cake.