

Lemon Drizzle Cake

Yield: 12 serves | **Prep:** 30 min | **Cook:** 1 hr | **Source:** thestranger.online

For the perfect afternoon tea with your loved ones or friends.

Ensure all ingredients are at room temperature prior to starting, and ensure you remove the cake from your tin to further cool after 10 minutes to prevent it from retaining steam and becoming heavier.

Ingredients

Cake:

- 75 g butter
- 200 g caster sugar
- 75 g crème fraîche
- 5 ml baking powder
- 3 eggs
- 2 lemons (zest only)
- 1 Juice of 1 lemon
- 150 g '00' flour
- 1 Baking parchment (plus 5g extra butter for greasing)

Glaze:

- 75 g icing sugar
- 1 Juice of 1 lemon

Notes

The glaze should be heated to 35c to retain its sheen as you drizzle over the cooled cake.



Instructions

1. Heat the oven to 170°C/150°C fan and grease and line the base of a 1kg loaf tin.
2. Melt the butter, prior to allowing it to cool slightly. Place the eggs, lemon juice and sugar in a food processor, or bowl and do this next stage by hand, whisk for a few minutes until incorporated and the sugar has dissolved.
3. Vigorously whisk the cooled butter and crème fraîche into the egg and lemon mixture, before sifting in the double zero (00) flour, baking powder over the top and gently fold in.
4. Add the lemon zest and spoon into the prepared loaf tin. Place in the centre of the oven and bake for 45-60 minutes, test with a skewer after 45 minutes, if moist mixture is retained on the skewer return to the oven, test every 5 minutes from there on, until risen further and it has become golden.
5. Remove the cake from the oven and allow to cool in the tin for 10 minutes on a wire rack, then turn out and place back on the rack the right way up.
6. Whisk the remaining icing sugar and lemon juice together in a bowl and heat to 35c, as it cools pour the icing over the cooling cake.
7. Leave on the rack to cool completely before serving.