Lemon tray bake

Ingredients

275 grams Self raising flour

225 grams Butter

225 grams Caster sugar

4 Eggs

2 teaspoons Baking powder

2 Lemons

Icing sugar

Instructions

i. Preheat oven to 180 degrees centigrade fan and line a baking tray

ii. Place 225 grams of butter in a microwaveable bowl and melt in the microwave.

iii. Whisk melted butter well to recombine then add 225 grams of caster and whisk vigorously.

iv. Mix together in a separate bowl 275 grams of self raising flour and 2 teaspoons of baking powder.

V. Add one beaten egg and 1/5 of the flour mix into the butter and whisk thoroughly, repeat three more times you should be left with 1/5 of the flour.

vi. Add the zest and juice of 1 lemon and the end of the flour and whisk thoroughly.

vii. Pour the cake mix into the prepared baking tray making sure it-Ls evenly distributed and cook for 30-35 minutes or until a carving fork comes out clean when you test it.

viii. Meanwhile place 3-4 tablespoons of icing sugar into a bowl, add enough lemon juice to make a very wet icing and stir until it is combined.

ix. When the cake is done and has just come out of the oven pierce the top of it with a fork at a fairly even distance from each other and spread the wet drizzle icing over the top to sink in.

X. Once the cake is cool mix some more icing sugar with lemon juice to make a thicker icing that won’t run everywhere and spread it over your tray bake.