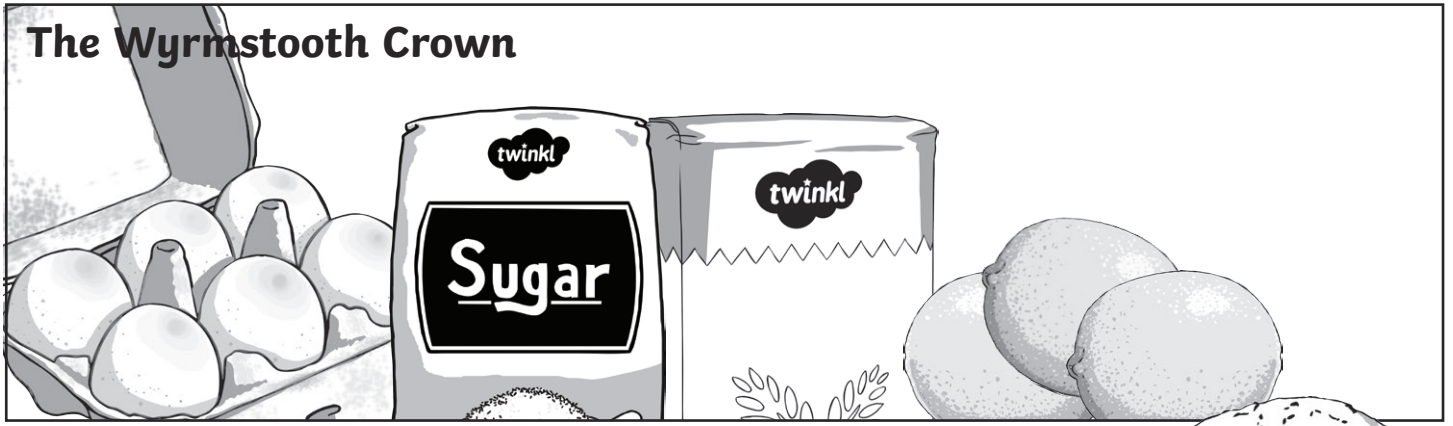
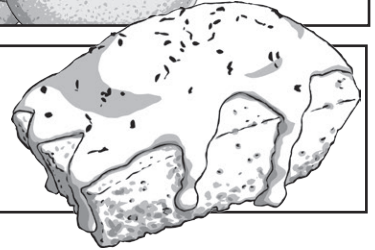


The Wymstooth Crown



Lemon Drizzle Cake



Ingredients

225g self-raising flour

225g softened
unsalted butter

225g caster sugar

4 eggs

grated zest 1 lemon

For the drizzle topping

85g caster sugar

juice 1 $\frac{1}{2}$ lemons

Equipment

Mixing bowl

Wooden spoon

Loaf tin (8 × 21cm)

Greaseproof paper

Method

1. Preheat the oven to 180°C.
2. Mix the butter and caster sugar in a bowl and beat until creamy.
3. Add 4 eggs, one at a time and mix slowly.
4. Sift in 225g flour and add the lemon zest. Mix well.
5. Line the loaf tin with greaseproof paper, spoon in the mixture and level the top with your spoon.
6. Bake for 40-50 minutes, until a skewer inserted into the middle of the cake comes out clean. Leave the cake to cool in its tin.
7. Mix together the lemon juice and the caster sugar to make the drizzle.
8. Make holes in the top of the cake as evenly as you can and pour over the drizzle.
9. Leave the cake in the tin until completely cool. The cake will keep in an airtight container for 3 to 4 days.

What would she do if she really met a dragon? She would offer it her gran's cake of course, but what if dragons didn't like lemon drizzle cake?