



Lemon Drizzle Cake

Ingredients

225g unsalted butter, softened
225g caster sugar
4 eggs
225g self-raising flour
1 lemon, zested

For the drizzle topping

1½ lemons, juiced
85g caster sugar

Method

Step 1

Heat the oven to 180C/160C fan/gas 4. Beat together the butter and caster sugar until pale and creamy, then add the eggs, one at a time, slowly mixing through.

Step 2

Sift in the self-raising flour, then add the lemon zest and mix until well combined.

Step 3

Line a tin with greaseproof paper, then spoon in the mixture and level the top with a spoon.

Step 4

Bake for 45-50 mins until a thin skewer inserted into the centre of the cake comes out clean.

Step 5

While the cake is cooling in its tin, mix together the lemon juice and caster sugar to make the drizzle.

Step 6

Prick the warm cake all over with a skewer or fork, then pour over the drizzle .

Step 7

Leave in the tin until completely cool, then remove and serve.



Victoria Sponge Cake

Ingredients

200g caster sugar
200g softened butter
4 eggs, beaten
200g self-raising flour
1 tsp baking powder
2 tbsp milk

For the drizzle topping

100g butter, softened
140g icing sugar, sifted
drop vanilla extract (optional)
half a 340g jar strawberry jam
icing sugar, to decorate

STEP 1

Heat oven to 190C/fan 170C/gas 5. Butter two sandwich tins and line with non-stick baking paper.

In a large bowl, beat 200g caster sugar, 200g softened butter, 4 beaten eggs, 200g self-raising flour, 1 tsp baking powder and 2 tbsp milk together until you have a smooth, soft batter.

Step 2

Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon.

Step 3

Bake for about 20 mins until golden and the cake springs back when pressed.

Step 4

Turn onto a cooling rack and leave to cool completely.

To make the filling, beat the 100g softened butter until smooth and creamy, then gradually beat in 140g sifted icing sugar and a drop of vanilla extract.

Step 5

Spread the buttercream over the bottom of one of the sponges. Top it with 170g strawberry jam and sandwich the second sponge on top.

Step 6

Dust with a little icing sugar before serving. Keep in an airtight container and eat within 2 days.