



LEMON DRIZZLE CAKE

Gluten free/dairy free options

Ingredients

200g butter, plus extra for greasing
2 lemons - both zest (for cake) and juice (for icing)
200g golden caster sugar, plus 3 teaspoons
3 large free-range eggs
200g ground almonds
100g cornflour
1 1/2 teaspoons baking powder
Optional - 1 tablespoon poppy seeds, plus a pinch for the top
125g icing sugar, sieved

Method

- 1 Line the base of a 23cm / 9inch springform cake tin with baking parchment and grease its sides lightly with butter.
- 2 Preheat the oven to 180°C/gas mark 4/350°F.
- 3 Beat the butter and sugar till pale and whipped, either by hand in a bowl with a wooden spoon, or using a freestanding mixer.
- 4 Mix together the almonds, polenta and baking powder, and beat some of this into the butter-sugar mixture, followed by 1 egg, then alternate dry ingredients and eggs, beating all the while.
- 5 Finally, beat in the lemon zest and pour, spoon or scrape the mixture into your prepared tin and bake in the oven for about 40 minutes.
- 6 It may seem wobbly but, if the cake is cooked, a cake tester should come out cleanish and, most significantly, the edges of the cake will have begun to shrink away from the sides of the tin. Remove from the oven to a wire cooling rack, but leave in its tin.
- 7 Make the syrup by boiling together the lemon juice and icing sugar in a smallish saucepan.
- 8 Once the icing sugar's dissolved into the juice, you're done.
- 9 Prick the top of the cake all over with a skewer and spoon over the top so the syrup soaks into the cake.

Notes

To make this cake gluten-free, make sure to use gluten-free baking powder, or omit the baking powder altogether and beat the batter really well at step 4.

To make this cake dairy-free, substitute 150ml light and mild olive oil for the 200g of butter.

This cake is a real favourite at my courses, everyone loves it! I usually finish it with a simple icing made by mixing icing sugar and lemon juice, pour over the top and sprinkle lemon zest/poppy seeds/flaked almonds to decorate.