



COMMUNI-TEA  
TIME!

# SIMPLY THE ZEST

## Amy's zingy lemon drizzle

From comforting meals on the ward to freshly baked treats shared over a cuppa, our catering team know that good food (and cake!) has a special way of bringing people together.

Meet Amy, our Catering Manager, whose delicious lemon drizzle is a true slice of sunshine. Bursting with citrus flavour, it's the perfect cake to share with a brew.

**We'd love to see your  
Communi-tea Time in action!**



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# Ingredients

250g                      Unsalted butter

250g                      Caster sugar

4 eggs

250g                      Self-raising flour

3 Lemons, zest only. *(Reserve the zested fruit for the juice for the drizzle)*



## For the drizzle

100g                      Icing sugar

# Method

- Preheat the oven to 160 fan, grease your loaf tin with the extra butter and line it with baking paper.
- Put all of the cake ingredients into a large bowl and beat until smooth. You can do this by hand or in an electric mixer.
- Spoon into the prepared tin and smooth out. Bake for 1 hour 15 minutes or until a skewer comes out clean.

## For the drizzle

- While the cake is still warm in the tin, use a skewer or thin sharp knife to poke holes all over it.
- Mix the icing sugar with enough of the juice of the lemons to make a thin paste. Add the liquid gradually so it stays nice and smooth.
- Pour all over the cake and allow to sink in.