

# Lemon Syrup Cake

**Season:** Autumn/Winter/Spring

**Type:** Dessert

**Difficulty:** Easy

**Makes:** 20 pieces



## Equipment

knife  
chopping board  
mixing bowls  
measuring spoons & cups  
sieve  
citrus juicer  
grater  
baking dish 33 x 23 cm or 2 loaf pans  
baking paper  
electric mixer  
rubber scraper  
plastic measuring jug

## Ingredients

250g butter, soft  
1½ cups caster sugar  
2 large lemons  
4 large eggs  
3 cups self-raising flour  
1 cup milk  
1 teaspoon vanilla extract  
spray oil  
extra 1 cup caster sugar for topping

**This can be made in a food processor. Bake in 2 loaf pans if you prefer.**

## What to do:

1. Preheat oven to 175°C.
2. Spray baking dish with oil and line base with baking paper.
3. Zest the bright yellow rind of the lemons on the fine holes of the grater. Scrape into mixer bowl.
4. Cut the lemons in half and using the citrus juicer **only squeeze the juice from 1½ lemon**. Set aside.
5. Weigh the butter into the electric mixer with the vanilla extract and caster sugar. Add the grated lemon zest. Attach the whisk into the mixer and cream till pale yellow and fluffy.
6. Crack the eggs into a small bowl. Add the eggs into the butter mixture one at a time, beating well after each addition. If the mixture curdles don't worry.
7. Sift the flour into a bowl and add half the flour and half the milk to the egg mixture. Mix to combine. Scrape down sides of mixing bowl with rubber scraper and add remaining flour and milk.
8. When thoroughly mixed scrape mixture into prepared baking dish. Smooth and level top.
9. Bake for 12 minutes and then turn dish around in oven to ensure even cooking.
10. Bake for a further 12 minutes or until a skewer inserted into the centre comes out clean.

## To make the topping:

1. In a measuring jug combine 1 cup of caster sugar with the juice of 1½ lemon to make a sugary slurry. There's no need to dissolve the sugar. Spoon topping evenly over hot cake while it is still in the baking dish. Allow to sit in the baking dish until cool. Remove from dish onto chopping board and cut into 20 pieces.