

# CLASSIC LEMON DRIZZLE LOAF

This simple bake is simplicity done well. It's fuss-free, uncomplicated and so damn delicious. It's typically found in a loaf form, think of this as lemon three ways - as a sponge, as a drizzle and as an icing. If you have never had this cake before, imagine you are getting pelted in the face with a lemon (lemon sliced open, with the juicy inside hitting your face first) and then immediately hugged by said lemon. I don't know about you but that sounds bloody great to me. Sign me up.

Recipe Makes: 1 x 2 lb deep loaf tin

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## SPONGE

180 g Caster Sugar  
Zest of 4 Lemons  
150 g Unsalted Butter\*  
75 ml Veg Oil  
3 Large Eggs  
50 ml Crème Fraiche\*  
200 g '00'/Cake/Plain/AP\*\*  
50 g Ground Almonds  
2 tsp Baking Powder, sifted  
30 ml Lemon Juice, fresh

## DRIZZLE

60 ml Water  
60 ml Lemon Juice, fresh  
100 g Caster Sugar

\* room temp  
\*\* sifted

## ICING

175 g Icing Sugar, sifted  
35 ml Lemon Juice, fresh

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- Preheat the oven to 160C/320F/Gas Mark 3 and grease and overline a 2 lb deep loaf tin – by overline, I mean allow the edges of the baking paper to overhang the edge. This will help you pull out the loaf when baked, as opposed to turning out.

- For the **sponge**, add the sugar and lemon zest to a mixer bowl and use your fingers to rub together – this helps to release the oils from the zest and make it even lemonier ya know. A speedier (and cleaner) option would be to use your stand mixer and paddle attachment to mix for you instead. If you opt to do this. Let it mix on a medium speed for about 3 minutes.

- Next, add in the butter and oil and use a paddle attachment to mix on a medium to high speed for about 6 minutes until aerated and smooth. IF you ignored me and used fridge temp butter, you will see at this point that the butter is clumpy and your base may look curdled. THIS is what you get for not listening to me. Jokes but seriously if you have done this, mix until smooth OR if you have a blow torch, gently blow torch the sides of the bowl to warm up. That should help speed things along a little.

- Next, add the eggs one by one, mixing well between each addition.

- In a separate bowl, add the flour, ground almonds and baking powder.

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- Mix using a balloon whisk to get everything mingling before they hit the party.
- Add the crème fraiche and half of the mixed flour to the bowl. Mix on a low speed until no visible flour streaks remain.
- Remove the bowl from the mixer and add in the lemon juice and remaining flour. Use a rubber spatula to fold in, making sure you scrape the sides and bottom to avoid any flour pockets.
- Transfer the batter to your baking tin and use the back of a spoon to level out. Pop into the oven and bake for 60 to 65 minutes – you are looking for a lovely golden brown finish.
- Whilst the cake is baking, make the **drizzle** by adding all the ingredients together, giving it a mixy mix and pop over a medium heat. Allow it to come to the boil, before reducing the heat and simmering for a few minutes. Remove from the heat and leave to cool.
- Once your cake is baked, let it sit in the tin for 15 minutes before turning out onto a cooling rack. Let it cool for a further 30 minutes before soaking with your cooled syrup.
- Wrap the loaf tightly in clingfilm/saran wrap and leave to cool overnight. YES OVERNIGHT. Let it marinate ok – we want to be slapped in the face with lemon, not just a mild encounter. The longer you leave it, the lemonier it gets.
- THE NEXT DAY (don't cheat me), mix together the ingredients for your **icing**. You want a pourable, runny consistency – think runny honey sort of style. Pop your loaf onto a cooling rack, with a tray positioned underneath, and pour over your icing until your loaf is completely covered. You can use a pastry brush to help brush over any exposed parts. The icing not only gives it that moreish, crackly finish but it also helps to lock in the moisture so ensure every bit is covered.
- Don't get mad but you have got to let it set before transferring to your serving plate and slicing. I don't make the rules (I do), you just gotta do what you're told for max yum.