



Classic Lemon Loaf Cake

Combining the fresh, zingy, zesty flavour of lemons with the deep, rich sweetness of a cake always works so well. A slice of this classic loaf cake with its rich, moist texture and delicious glaze is bound to raise a smile.

Ingredients

For the loaf

110g caster sugar
Zest of 2 lemons
110g soft salted butter (you can use unsalted butter, but add a big pinch of salt) (plus 10g extra to pipe a line)
2 medium free-range eggs
110g self-raising flour
1 tsp vanilla bean paste
1tbsp of cream/whole milk

For syrup

50g caster sugar
Juice of 2 lemons

Serves: 8 to 10

Preparation time: 10-15 mins

Baking time: 50 to 55 mins

Method

Preheat the oven to 160°C (Fan). Line a 1lb loaf tin with butter and baking paper.

Rub the lemon zest with sugar, so well that the sugar turns yellow in colour.

Cream butter with sugar, you can just use a balloon whisk. You shouldn't really need an electric whisk for this.

Then add eggs followed by vanilla bean paste and whisk further. Finally add self-raising flour and fold in carefully. If the batter is too thick, add a tbsp of cream or milk to loosen it slightly.

Spoon the batter in the tin and pipe a line of butter on top. This will encourage the bake to have the characteristic crack.

Bake in the preheated oven for 45 to 50mins. Once baked, take the loaf out of the oven and let it cool a little.

To make the syrup, heat all the syrup ingredients and bring it to a boil. Take it off the heat and let it cool slightly. Then, pour the warm syrup all over the warm sponge. Let it soak for few hours for best results.