

## CRUNCHY TOP LEMON CAKE

### INGREDIENTS

6 oz soft margarine
9 oz caster sugar
9 oz SR flour
1½ tsp baking powder
3 size 2 eggs
6 tbsp milk
finely grated rind of 1 lemon
<b>crunchy topping</b>
the juice of one lemon
4 oz granulated sugar

### METHOD

1. Pre-heat oven to 180°C
2. Grease and base-line an 8 inch deep round cake tin with greaseproof paper.
3. Measure all ingredients for the cake into a large bowl and beat well for 2 minutes until smooth and well blended.
4. Turn mixture into prepared tin and level the surface.
5. Bake in a pre-heated oven for 35-40 minutes.

#### To make the topping

1. Mix lemon juice and sugar in a bowl until blended.
2. When cake is cooked spread the lemon paste over the top whilst the cake is still hot.
3. Leave in the tin until cold and then turn out and remove paper.

*Rotary Club of Easington and Peterlee*

## LEMON DRIZZLE CAKE

### INGREDIENTS

#### cake

4 oz soft margarine
1 level tsp baking powder
6 oz SR flour
6 oz sugar
2 eggs
4 tbsp milk
finely grated rind of 1 lemon

#### icing

juice of 1 lemon
4 oz sugar

### METHOD

1. Heat the oven to gas mark 4. 180°C
2. Grease and line an 8 inch cake tin.
3. Place margarine, flour, baking powder, sugar, eggs, milk and lemon rind into a large bowl and beat well for 2 mins.
4. Turn mixture into a lined tin and bake for 50-60 mins.
5. While cake is cooking, mix lemon juice and sugar together in a small bowl.
6. Remove cake from the oven and while it is still hot, spread the lemon mixture over the top.
7. Remove from the tin when the icing has stopped running.
8. Cool on a cake rack.

*Rotary Club of Barnard Castle*

