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## Polly Welby's famous lemon drizzle cake

Recipe by: Polly Welby

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Easy

🕒 Ready in **1 hour 5 mins**



Picture by: Linda

A simple, light and moist lemon drizzle cake topped with a very lemony lemon icing. This will be your go-to lemon cake recipe!

### Ingredients

Serves: **12**

110g (4 oz) butter

170g (6 oz) self raising flour

4 tablespoons milk

170g (6 oz) caster sugar

2 eggs

lemon zest and juice from 1 lemon

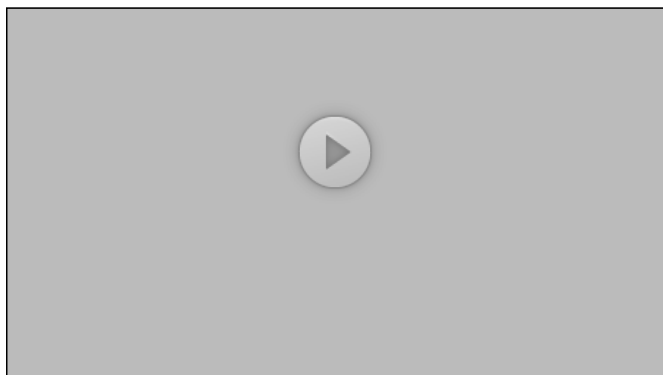
3 tablespoons icing sugar

### Preparation method

Prep: **15 mins** | Cook: **50 mins**

1. Preheat the oven to 180 C / Gas mark 4. Grease and line a 23x13x7cm cake tin.
2. Beat the first 5 ingredients and the lemon zest together until smooth and creamy. Pour cake mixture into prepared tin and bake in the preheated oven for 40 to 50 minutes.
3. Heat the lemon juice in the microwave for 45 seconds, and stir in the icing sugar. While still hot in the tin, pour the lemon mixture over cake. (Alternatively, if lemon sauce is poured over cool cake, it gives a glaze to the top.) Enjoy.

How to make lemon drizzle cake



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