

Lovely Lemon Loaf

Ingredients

175g self raising flour
175g caster sugar
175g soft butter/margarine
2 eggs
4tbsp milk
Grated zest and juice of 1 lemon
2tbsp icing sugar

Makes a 900g loaf

Method

1. Preheat the oven to 180°C/Gas 4. Lightly grease and line a loaf tin.
2. Cream together the butter and caster sugar until light and fluffy, then add the lemon zest.
3. Carefully beat in the eggs, before gradually adding the flour and finally the milk.
4. Spoon the mixture into the loaf tin.
5. Bake for 30 – 35 minutes and check the centre is cooked by inserting a clean skewer.
6. Once the loaf is cooked, carefully remove from the tin and place on a cooling rack.
7. Meanwhile, gradually combine the lemon juice with the icing sugar.
8. Once the loaf is completely cooled, spoon the icing over the top.

*You can decorate the loaf in different ways. Why not sprinkle some extra lemon zest over the icing, or use candied lemon sweets!

