

Blueberry and Lemon Drizzle Cake

Makes 12 squares

200 g Butter or Stork Margarine
300 g Self-raising Flour
1 tsp Baking Powder
200 g Caster Sugar
100 g Blueberries
1 tsp Baking Powder
Zest of two lemons
3 Eggs
3 tbspn Milk



Icing:

150 g Icing Sugar
Juice of 2 lemons

180c or Gas Mark 4.

- Line a large square cake tin with baking parchment
- Cream the butter and caster sugar until pale and creamy for approx. 5 minutes
- Sift flour and baking powder into the butter and sugar cream
- Grate 2 lemons into mix
- Beat 3 eggs and fold gently into mix.
- Add mild and blueberries; fold into mix carefully.
- Place cake mix into tin and level with a palette knife.
- Bake on middle shelf of the oven for 30 mins at 180c until surface is firm, lightly browned and risen.
- Extract lemon juice and mix with icing sugar to form an icing. Drizzle onto the warm cake and cut into 12 squares.