Lemon Drizzle Bundt Cake

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INGREDIENTS

CAKE

- 250g unsalted butter
- 250g caster sugar
- 4 large eggs
- 280g plain flour
- 1 tsp baking powder
- Juice of half a lemon
- Zest of 3 lemons
- 40g natural yoghurt

SYRUP

- Juice of 3 lemons
- 100g caster sugar

ICING DRIZZLE

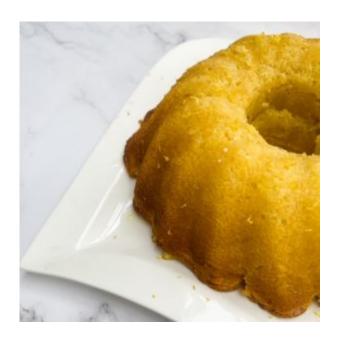
- 60g icing sugar
- 3 tsp water

METHOD

- 1. Generously grease your Bundt tin and preheat the oven to 170 degrees fan.
- 2. Using a stand or electric hand mixer beat together sugar, butter, lemon juice and lemon zest until pale and fluffy.
- 3. Add each egg at a time beating well between each one. Then add the natural yoghurt and beat again.
- 4. Add the flour and baking powder, beat until just combined but do not overwork
- 5. Bake the cake on the middle shelf for 45-50 minutes or until a skewer comes out clean.
- 6. Whilst the cake is cooking make the syrup, heat the sugar

and lemon juice in a pan and allow to gently simmer for 3-4 minutes until reduced by about half, then transfer to a bowl to cool completely

- 7. Remove from cake from the oven, leave in the tin for 10 minutes
- 8. Using a wooden pick or skewer poke holes all across the cake (whilst still in the tin and is still warm) and pour over the cool syrup.
- 9. Leave to cool for another 15 minutes in the tin, then turn out on to a wire rack to cool completely.
- 10. Combine the icing sugar and water in a small bowl and drizzle over the top of the cooled cake.



ENJOY! If you opt for Lemon Drizzle Bundt Cake, please do share a picture!