

## LEMON DRIZZLE CAKE

¾ cup (6 oz) unsalted butter, softened, plus more for greasing pan  
2 tsp grated lemon zest, plus 2 Tbsp fresh juice (from 1 lemon), divided  
¾ cup plus 4 Tbsp superfine or granulated sugar, divided  
3 large eggs  
1-1/3 cups all-purpose flour  
2-1/2 tsp baking powder  
Pinch of fine sea salt  
3 Tbsp whole milk

1. Preheat oven to 350°. Grease bottom and sides of an 8-1/2 x 4-1/2 inch loaf pan; line bottom and sides with parchment paper, leaving overhang on long sides.
2. Beat butter, lemon zest and ¾ cup plus 2 Tbsp sugar with an electric mixer in a large bowl on low speed until very light and fluffy, about 2 minutes. Beat in eggs 1 at a time, beating well after each addition. Add flour, baking powder and salt; beat until smooth and combined, about 10 seconds. Add milk; using a rubber spatula, stir to combine. Batter should be a medium-thick consistency, similar to a muffin batter.
3. Spoon batter into prepared loaf pan, and gently smooth surface to level it. Bake in preheated oven until a wooden pick inserted into center of cake comes out clean, 45-50 minutes.
4. Remove cake from oven. Whisk together lemon juice and remaining 2 Tablespoons sugar in a small bowl. While cake is still warm, prick holes all over cake top using a wooden pick; drizzle lemon juice mixture on top. Let cake cool completely in pan, about 45 minutes. Using parchment paper overhang as handles, remove from pan, and transfer to a platter. Slice and serve.

Serves 8

Active time: 15 minutes

Total Time: 1 hour, 45 minutes

This is the favorite cake of Paul Holiday, judge on The Greatest British Baking Show.

Shared to the Trilogy Cooking Club 8/9/22 by Linda Christian