

Zitronenkuchen (Lemon Drizzle Traybake)

640

Typ: Verschiedenes

Quelle:

Bemerkungen:

Zutaten: 225 g butter, softened
225 g caster sugar
275 g self-raising flour
2 level tsp baking powder
4 large eggs
4 tbsp milk
Finely grated zest of 2 lemons

FOR THE CRUNCHY TOPPING:

175 g granulated sugar
Juice of 2 lemons

Rezept: Preheat the oven to 160°C. Cut a rectangle of non-stick baking parchment to fit a 30 x 23 cm x 4cm traybake or roasting tin. Grease it and then line with the paper, pushing it neatly into the corners.

Measure all the ingredients for the traybake into a large bowl and beat well for about 2 minutes, until well blended. Turn the mixture into the prepared tin, scraping the sides of the bowl with a plastic spatula to remove all of the mixture. Level the surface gently with the back of the spatula. Bake for 35-40 minutes, until the traybake springs back when pressed lightly with a finger in the centre and is beginning to shrink away from the sides of the tin.

Allow to cool in the tin for a few minutes, then lift the cake out of the tin still in the lining paper. Carefully remove the paper and put the cake onto a wire rack placed over a tray (to catch drips of the topping later).

To make the crunchy topping, mix the granulated sugar and lemon juice in a small bowl to give a runny consistency. Spoon this mixture evenly over the traybake while it is still just warm.

Leave to cool completely before cutting into 30 pieces.