

Mary Berry's Lemon Drizzle Cake

Adapted from 100 Cakes and Bakes by Mary Berry

Cake Ingredients

- 8 oz. (2 sticks) unsalted butter, softened
- 2 cups (8 oz.) powdered sugar
- 2½ cups self-rising flour*
- 2 tsp. baking powder
- 4 eggs, at room temperature
- ¼ cup milk
- grated zest of 2 lemons

Glaze Ingredients

- ⅔ cup granulated sugar
- juice of 2 lemons (approx. ½ cup)



Directions

1. Preheat your oven to 325°F. Grease a 9"x12" baking dish and line the bottom with parchment paper.
2. Combine the softened butter, powdered sugar, self-rising flour, baking powder, egg, milk, and lemon zest in the bowl of a stand mixer and beat until smooth, about 2 minutes. Scrape the sides and bottom of the bowl in the middle of beating.
3. Scrape the batter into the prepared baking dish and level the top with your spatula.
4. Bake the cake for 35-40 minutes, or until the top is golden brown and a springs back when you gently press a finger into it. Leave to cool for 5 minutes, then flip the cake out of the pan and remove the parchment paper from the bottom. Flip right side up onto a cooling rack and cool *partially*.
5. While you wait, prepare the drizzle. Whisk together the granulated sugar and lemon juice until the sugar is dissolved. When the cake is cool enough not to burn you when you put your hand it but still warm, pour the glaze evenly over the top. Some of the glaze will soak into the cake, and a crust of sugar will form on the top as the cake cools. Cut the cake into 24 pieces once it is completely cooled and serve. Store leftovers in an airtight container.

**To make self-rising flour, whisk together 4 cups all-purpose flour, 2 tablespoons baking soda, and 1 teaspoon of salt until well-combined. Store leftover self-rising flour in a sealed container.*