

RECIPE: Orange or Lemon Traybake

Ingredients

225g/8oz baking spread or softened butter
225g/8oz caster sugar
275g/10oz self-raising flour
4 eggs
2 level tsp baking powder
4 tbsp milk
Grated rind of a lemon or orange

Drizzle Topping:
1 tbsp lemon or orange juice
3 tbsp icing sugar



Oven temperature: 160/180 degrees fan or gas 4 preheated

Size of tin: 12" x 9" or 30cm x 23cm tray bake or roasting tin- greased & lined

Method

1. Measure and put all ingredients into a large bowl
2. Beat for 2 minutes, spoon into tin and level the top
3. Bake for 35-40 minutes until springy when touched and the cake has shrunk away from the sides
4. Lift out and place on a wire tray
5. Meanwhile make the drizzle topping, by mixing the sugar and lemon or orange juice and stir to a runny consistency
6. Whilst the cake is still warm, drizzle the topping all over the top and leave to set, removing the lining paper and cut into squares.