Lemon Drizzle Cake

Ingredients




Cake:
200g loprofin mix
75g melted butter cooled
100g caster sugar
1.5 tsp baking powder
2 tsp loprofin egg replacer
Zest and juice of 1 lemon

Topping:
Icing sugar 150g
Juice of 1 lemon

Method

1. Preheat oven to 180°C/fan 160°C/gas mark 5.
2. Cream together the sugar and butter in a bowl using a wooden spoon.
3. Add the remaining ingredients into the bowl and stir until smooth.
4. Pour into a loaf tin and bake in the oven for 45 minutes or until cooked through.
5. Remove from the oven and leave to cool on a wire tray.
6. Prick the cake all over with a cocktail stick,
7. For the topping, mix together the lemon juice and the icing sugar and pour over the cake, allowing some icing to soak into the cake and some drizzling down the sides.

Source: Nutricia 'Creative Cooking with Loprofin' Cook book.

