



LEMON DRIZZLE TRAYBAKE

-  **Prep: 15 minutes**
-  **Cook: 30 minutes**
-  **Serves: 9**

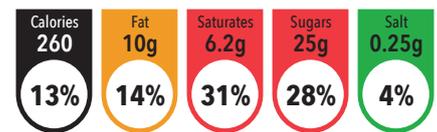
INGREDIENTS:

- 100g unsalted butter, softened
- 150g caster sugar
- Zest and juice 2 small lemons
- 2 medium eggs
- 150g self raising flour
- ½ tsp baking powder
- ¾ tsp **LoSalt**
- 75g granulated sugar

METHOD:

1. Preheat the oven to 180°C, gas mark 4. Grease and line a 20cm square tin.
2. Whisk together the butter, caster sugar and lemon zest until pale and fluffy, add the eggs 1 at a time.
3. Mix together the flour, baking powder and ½ tsp **LoSalt** and fold into the butter mixture with the juice of ½ lemon. Spoon into the prepared tin and bake for 30 minutes until golden.
4. Mix the remaining lemon juice with the granulated sugar and remaining **LoSalt**. Prick the cake with a skewer as soon as it comes out of the oven and spoon over the lemon mixture. Allow to cool before cutting into 9 squares.

Each serving contains



of your guideline daily amount

COOKS TIP:

Try cutting into smaller squares for buffets and parties. Garnish with extra lemon or lime zest.