# Lemon Drizzle Cake

**Recipe**

- 150g - Unsalted Butter
- 150g - Caster Sugar
- 3 Large Eggs
- 200g - Plain Flour (all purpose)
- 2 1/2 tsp of Baking Powder
- Pinch of Salt
- 2 decent size lemons
- 50ml - Sunflower Oil
- 50ml - Milk

**Drizzle**

- 3tbsp of lemon juice
- 3tbsp of caster sugar

**Icing**

- 120g - Icing Sugar
- About 1 - 2tbsps of Lemon Juice

Just add until you get a medium thick consistency

**Instructions**

Bake the cake at 170C/338F Conventional Oven for about 40 minutes. Check with a skewer. The cake should be firm to the touch. Give it a few minutes more if needed.