

Lemon Drizzle Tray Bake

Ingredients (serves 12)

150g unsalted butter	1 tbsp milk
175g caster sugar	juice of 1 lemon
grated rind of 1 lemon	Lemon icing
3 eggs, beaten	2 tsp lemon juice
150g self-raising flour, sifted	1 tbsp icing sugar

- Preheat the oven to 180°C (160°C, gas mark 4). Grease and base line a 23cm square tin.
- Cream together the butter, 150g of the sugar and the lemon rind, until light and creamy.
- Add the eggs, a little at a time, sifting in a little flour if the mixture starts to curdle.
- Fold in the remaining flour with the milk and 1 tbsp lemon juice.
- Spoon the mixture into the prepared tin and level to the corners. Bake for 20-25 minutes, until golden and springy to the touch.
- Remove the cake from the oven and leave in the tin. Heat the remaining lemon juice in a small pan with the remaining caster sugar, until the sugar has dissolved.
- Prick the cake all over with a wooden cocktail stick, then drizzle with the lemon syrup. Leave to cool in the tin.



- Once cool, remove from the tin. Mix together the lemon juice and icing sugar and drizzle over the cake before cutting into 12 squares. Decorate with lemon rind if wished.

NOTE: for a gluten-free version of this cake, substitute the 150g self-raising flour with 175g of gluten-free self raising flour.



Alzheimer's Society is a registered charity in England and Wales (296645); the Isle of Man (1128) and operates in Northern Ireland.

**Bake for
dementia**

