

Gluten Free Select Lemon Drizzle Cake



Preparation time

20 minutes



Cooking time

1 Hours



Makes

6

Recipe Description

This deliciously moist Lemon Drizzle cake has a generous drizzle of lemon sauce to make it extra tempting.

Ingredients

225g Glutafin Gluten Free Select Multipurpose White Mix | Glutafin

1 ½ tsp gluten free baking powder

1/2 tsp xanthan gum (optional)

2 medium eggs

250g lemon curd

50g butter (softened)

50g caster sugar

Finishing

2 lemons (finely grated zest and juice of)

110g caster sugar

Method

1. Pre-heat oven to 170°C/ 150°C / Gas mark 3
2. Whisk cake ingredients together to make a smooth cake batter. Spoon into a well greased 2lb loaf tin lined with a strip of baking parchment paper.
3. Cook until a skewer inserted into the centre comes out clean.
4. Combine drizzle ingredients together and slowly spoon onto cake, allowing juices to be absorbed.
5. Allow to cool in tin before turning out onto a cooling tray.