**Lemon Drizzle Cake**

**Instructions**

**Step 1**

**Preheat the oven to 180C/160C Fan/Gas 4. Grease the 12x9in tray bake or roasting tin with butter and line the base with baking paper.**

**Step 2**

**Measure all the ingredients into a large bowl and beat for 2 minutes or until well blended.**

**Step 3**

**Turn the mixture into the prepared tin and level the top.**

**Step 4**

**Bake for 35-40 minutes, until the cake has shrunk a little from the sides of the tin and springs back when lightly touched with a fingertip in centre of the cake.**

**Step 5**

**Meanwhile, make the glaze. Mix the sugar with lemon juice and orange juice and stir to a runny consistency.**

**Step 6**

**Leave the cake to cool for 5 minutes in the tin, then lift out, with the lining paper still attached, and place on wire rack set over a tray. Brush the glaze all over the surface of the warm cake and leave to set.**