

feeling fruity...

Easy lemon cake

175g butter, softened

175g caster sugar

3 eggs

175g self-raising flour

2 lemons

Two 20cm Sandwich Tins

Baking Paper

1. Preheat the oven to 180°C (gas mark 4). Grease two 20cm sandwich tins and line with baking paper.
2. Cream butter and sugar in a bowl together. Beat the eggs and add to the bowl, then sift in the flour gradually. Finely grate the zest from the 2 lemons into the bowl, and squeeze 1tbsp lemon juice and add.
3. Beat the mixture together for about two minutes, until the mixture is light and fluffy. Spoon into the tins and spread level. Bake for 30-35 minutes, and leave to cool in the tins for 10mins. Turn out onto wire rack and cool completely.
4. Use recipe on following page to make icing filling, adding 1tbsp of lemon juice to the mixture.



If you sold 20 cakes at £2 each you could help 5 people access financial support through Turn2us' helpline when facing financial hardship.