



Mrs Crimble's Lemon and White Chocolate Chip Drizzle Cake



You will need...

Mrs Crimble's muffin & sponge cake mix

1 large egg

70g (3oz) Butter – melted

OPTIONAL: to avoid using dairy ingredients in this recipe use margarine in place of butter

100ml (¼ pint) Water

Zest of 1 Lemon

40g white chocolate chips

Drizzle

Juice of ½ of one lemon

50g granulated sugar

Baking instructions

1. Preheat the oven to 190°C / 170°C (for fan assisted ovens) / 375°F / Gas Mark 5
2. Whisk lightly together the egg, melted butter or margarine and water
3. Add the cake mix and whisk together to give a smooth batter
4. Stir in the lemon zest and white chocolate chips



For large cake

5. Pour the batter into a lined and greased 6 inch sandwich tin or 1lb 450g loaf tin or and spread evenly
6. Bake in the centre of the oven for 25-30 minutes or until a skewer inserted in the centre comes out clean

Making the lemon drizzle

7. Gently warm the sugar and lemon juice together until the sugar has dissolved
8. When baked, remove the lemon cake from the oven and stab all over with a skewer
9. Then pour the drizzle slowly all over the top of the cake and leave to cool.
10. Allow the cake to cool completely before removing from the tin

To Finish

11. Decorate with lemon zest or a light dusting of sugar

Oven temperatures and cooking times may vary. These instructions are given as a guide only