

Marmalade Lemon Drizzle Cake

250 gr self raising flour
 250 gr soft butter or non-dairy spread
 225 gr caster sugar
 1 large lemon
 2 tbsps. chunky marmalade
 4 eggs
 2 tbsps. boiled water

In a mixing bowl, add the flour, butter, eggs, 200 gr of caster sugar. Beat until smooth. Using a coarse grater, add the rind of the lemon and the marmalade, beat again. Scrape the bowl down and add the water for a soft mixture. Line a 2lb loaf tin with baking parchment and pour the cake mixture in. Bake in oven 170°C for 30 minutes, check to see if the middle is cooked, if not cook a further 5 minutes. Whilst the cake is cooking, Juice the lemon in a small saucepan, add the remaining sugar, stir. Place on a low light on hob and gradually allow the sugar to melt and start to reduce and caramelise. When the cake is cooked through, gently pour the drizzle on the cake so it absorbs through the cake. Leave to cool and eat with a nice cup of Tea. This mixture can also be made as cup cakes or mini muffins. They freeze well so ideal to make a batch and freeze to have handy when friends come around.

For gluten free: use self-raising gluten free flour and 1 teasp. Xanthan Gum

For vegan alternative: replace the eggs with 1 tbsp. apple cider vinegar and 1 teasp baking powder. It won't rise as much but it will work as a cake

