



## DEAN EDWARDS' Lemon Drizzle Cake

“Enjoy making my free range Lemon Drizzle Cake and impress your friends with it at your Bake with Compassion event.”

### Ingredients

#### Cake Mixture:

- 110g — unsalted butter softened
- 100g — caster sugar
- 140g — self raising flour
- 2 — free range organic eggs beaten
- 1 — lemon rind grated
- 2 tbs — lemon curd\*

#### Drizzle:

- Juice 1 lemon
- 2 tbs — caster sugar



\* Remember that lemon curd contains egg, so look for lemon curd using free-range eggs.

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## Method

Preheat the oven to Gas Mark 4 / 180°C / 350°F

Cream the butter and sugar together, add the lemon rind and eggs, then fold in the sifted flour, mix until fully combined. Then fold through the curd.

Pour into a greased 1kg baking tin and bake in a pre-heated oven for approximately 1 hour.

Meanwhile mix the lemon juice and sugar together and pour this over the cake as soon as it comes out of the oven. Leave to cool.

## Enjoy baking and selling your lemon drizzle cake!

*“What I like about Bake with Compassion is that absolutely anyone can take part and so they should! I’m 110% behind Compassion in World Farming’s campaign to ban egg laying hens being kept in cages, it shocks me that it is still allowed and I would not use them in my cooking. My advice for consumers is to always check what you’re buying in the shops, make sure it says free range or organic on the packet! Your shopping trip has the power to change the way hens are treated. Enjoy making my free range Lemon Drizzle Cake and impress your friends with it at your Bake with Compassion event.”*

Dean Edwards, 2010