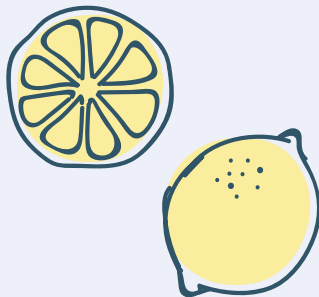


LEMON DRIZZLE CAKE



INGREDIENTS

225g unsalted butter, softened
225g caster sugar
4 eggs
225g self-raising flour
Finely grated zest of 1 lemon



DRIZZLE TOPPING

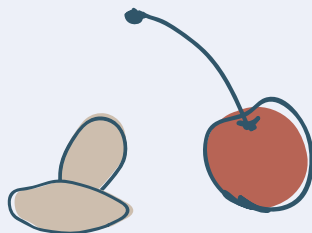
Juice of 1½ lemons
85g caster sugar

1. Heat oven to 180C/fan 160C/gas 4.
2. Beat together the unsalted butter and caster sugar until light and fluffy. Add 4 eggs, one at a time, and slowly mix.
3. Sift in 225g self-raising flour, then add the finely grated zest of 1 lemon and fold into the mixture until well combined.
4. Line a 8 x 21cm loaf tin with greaseproof paper and spoon in the mixture. Bake for 45-50 minutes.
5. While the cake is cooling, mix together the lemon juice and caster sugar to make the drizzle topping. Prick the cake all over with a fork or skewer. While it is warm, pour over the lemon drizzle so that the juice sinks in and the sugar forms a crisp topping.
6. Leave in the tin until completely cool, then remove and serve. Will keep in an airtight container for 3-4 days, or freeze for up to 1 month.

DECORATION TIPS:

WHY NOT DECORATE WITH SLICED LEMONS OR EDIBLE FLOWERS!

FLORENTINE BISCUITS



FLORENTINE TOPPING

50g butter
50g light brown soft sugar
50g golden syrup
 $\frac{1}{2}$ tsp salt
50g plain flour
75g glacé cherries, chopped
75g flaked almonds
150g dark chocolate, chopped

BISCUIT BASE

175g slightly salted butter, softened
85g golden caster sugar
 $\frac{1}{2}$ tsp vanilla extract
225g plain flour, plus extra for dusting
 $\frac{1}{4}$ tsp ground cinnamon

1. To make the biscuits, put the butter, sugar and vanilla in a bowl and mix with an electric whisk until creamy. Combine the flour and cinnamon with a spatula to make a soft dough. Form into a ball, wrap in cling film and chill for at least 1 hr.
2. Melt the butter, sugar, golden syrup and salt in a saucepan. Remove from the heat and whisk in the flour, then stir in the cherries and almonds.
3. Set aside to cool and firm up a little. Heat oven to 180C/160C fan/gas 4 and line a baking sheet with parchment.
4. Tip the dough onto a floured work surface and roll out to the thickness of a £1 coin. Using a 6cm fluted cookie cutter, stamp out as many circles as you can, then scrunch up the trimmings, re-roll and stamp out some more.
5. Transfer to the baking sheet, and spoon some of the Florentine mixture onto each biscuit until it's all used up. Bake on the middle shelf for 12-15 mins until the biscuits are golden and the topping has melted. Leave to cool on the sheet for at least 15 mins.
6. While the biscuits cool, melt the chocolate in a small heatproof bowl suspended over a pan of gently simmering water. Stir every 30 secs to ensure it doesn't burn. Dip each biscuit about a third of the way into the chocolate, then return to the sheet to set. Will keep for up to four days in a sealed container.