LEMON & POPPY SEED TRAYBAKE

Makes 16 slices

INGREDIENTS:

2 lemons
225g soft butter or baking spread
225g caster sugar
275g self-raising flour
2 level tsp baking powder
4 eggs
4 tbsp milk
25g poppy seeds

FOR THE ICING:
3 tbsp lemon juice, approximately
225g icing sugar, sifted

DIRECTIONS

Pre-heat the oven to 180°C/160°C fan/gas 4. Grease and line a 30 x 23 x 4cm (12 x 9 x 1½in) traybake tin or roasting tin with greased parchment paper.

Using a zester, remove the zest from one lemon and set aside for garnish. Finely grate the rind from the other lemon. Measure all the cake ingredients into a large bowl, add the grated lemon rind and beat well by hand or with an electric hand whisk for about 2 minutes until well blended. Turn the mixture into the prepared tin and level the top.

Bake for about 35-40 minutes, or until the cake is shrinking from the sides of the tin and springs back when pressed in the centre with your fingertips. Leave to cool in the tin, then turn out and remove the paper.

For the icing, mix together the lemon juice and sieved icing sugar to a coating consistency. Spread evenly over the cake, sprinkle with the reserved lemon zest and leave to set.

SOURCE: MARYBERRY.CO.UK