



Mrs Crimbles Lemon and white chocolate chip drizzle cake

You will need

Mrs Crimbles 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

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

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