



## Mrs Crimble's Lemon and White Chocolate Chip Drizzle Cake



### You will need...

Mrs Crimble's 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**

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

### **To Finish**

11. Decorate with lemon zest or a light dusting of sugar

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