

## Luscious Lemon Cake



### Ingredients

- Cake:
  - 4 oz. soft margarine
  - 5 oz. castor sugar
  - 5 oz. self-rising flour
- Syrup:
  - 3 rounded Tbsp. icing sugar
  - 4 Tbsp. milk
  - 2 large eggs
  - Grated rind of 1 lemon
  - 3 Tbsp. lemon juice

### Method

1. Grease and line a loaf tin.
2. Set oven to 350 F.
3. Cream margarine and sugar until light and fluffy.
4. Add everything else, but syrup, and mix.
5. Pour into tin.
6. Bake for 40 to 45 minutes until firm.
7. Immediately pour syrup over cake while still hot in tin.
8. Leave to cool and turn out.

*Courtesy of member Alison Mackie, House of Lancaster Cookery Book, 1986*