



chiltern  
cold pressed  
extra virgin rapeseed oil

[www.chiltern-oil.co.uk](http://www.chiltern-oil.co.uk)

## How to make the best Lemon Drizzle...

1. Pre-heat the oven to 1800c/3500F Gas mark 4.
2. Grease and line 2, 20cm baking tins.
3. Juice the lemon and grate the zest.
4. Whisk together the eggs and sugar until fluffy and pale.
5. Add the zest and juice of the lemon, Chiltern rapeseed oil and milk to the egg and sugar mixture and stir the ingredients together gently.
6. Fold in the plain flour and baking powder.
7. Divide the mixture evenly between the tins.
8. Bake in the oven for 40-50 minutes. Test with a skewer, this should come out clean. Allow the slice to cool in the tin for a couple of minutes before turning out onto a cooling rack.
9. Sandwich the cakes using the lemon curd.

For the topping:

1. Mix together the icing sugar and lemon juice.
2. In a pan, melt the caster sugar and cook for 1 minute. Add the zest and cook until caramelised.
3. Spread the icing evenly on top of the cake and finish with the caramelised lemon zest as desired.

## What you'll need...

... for the Cake

- 120ml Chiltern Cold Pressed Lemon Oil
- 275g of plain flour
- 275g unrefined caster sugar
- 3 medium eggs
- 1 small lemon
- 100ml of milk
- 2 heaped tbsp of lemon curd
- 1 tbsp of baking powder

... for the topping

- 150g of icing sugar
- 1 tbsp of lemon juice
- Zest of 1 lemon
- 1 tbsp of caster sugar