



LEMON & ORANGE DRIZZLE CAKE

Ingredients

155g Self Raising Flour
155g Caster Sugar
155g butter, at room temperature.
3 large eggs
1 tsp Baking Powder
Lemon juice.
2 lemons.
50ml Mr Fitzpatrick's Vintage Cordial No
Added Sugar Clementine Orange and
Bergamot
For the Drizzle
50ml Mr Fitzpatrick's Vintage Cordial No
Added Sugar Clementine Orange Bergamot
mixed with 3 tbsp of caster sugar

How to

Line a loaf tin with grease proof paper
Add the butter and mix until blended and
add your eggs one at a time and mix well.
When the mix looks like a smooth batter, add
in your juices and mix once more before
pouring into your lined loaf tin.
Pop in the oven at 180 degrees for around
35-40 minutes
Voila - it's that simple!