

Learning objective ..

Today we are learning how to mix and bake cake ingredients and make a lemon glaze.

Lemon Traybake

100g butter / margarine
100g sugar
120g self rising - flour
 $\frac{1}{2}$ tsp baking powder (from school)
Splash of milk (from school)
2 eggs
1 lemon - grated zest used in cake a juice used for glaze.

For the glaze
75g sugar

**FROM HOME 20cm
round or square baking
tin**

**Equipment to get out
at school**

Chopping board
Vegetable knife
Mixing bowl
Wooden spoon
Zester
Juicer

Method

1. Turn oven to 180 degrees C / gas mark 4.
Grease and line the tin.
2. Grate zest from lemon.
3. Place butter / margarine, sugar, flour baking powder, eggs, milk and lemon zest into a mixing bowl. Beat until smooth.
4. Place mixture into tin.
5. Bake for 30 minutes until risen and springy to the touch.
6. Make the glaze by mixing the lemon juice with the sugar.
7. Spoon the glaze over the warm cake and leave to cool.
8. Wash up and write name label.

