Learning objective ..

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

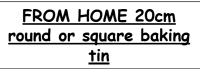
## <u>Method</u>



100g butter / margarine
100g sugar
120g self rising - flour
<sup>1</sup>/<sub>2</sub> 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



## <u>Equipment to get out</u>

<u>at school</u> Chopping board Vegetable knife Mixing bowl Wooden spoon Zester Juicer 1. Turn oven to 180 degrees C / gas mark 4.

Grease and line the tin.

2. Grate zest from lemon.

- Place butter / margarine, sugar, flour baking powder, eggs, milk and lemon zest into a mixing bowl. Beat until smooth.
   Place mixture into tin.
- 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 warn cake and leave to cool.
  - 8. Wash up and write name label.

