Panasonic

Panasonic Breadmaker Recipe

Lemon Drizzle Cake

Ingredients

100g butter
100g caster sugar
200g self raising flour
1 tsp vanilla
3 eggs
2tbsp milk
Zest of one lemon
2tbsp of fresh lemon juice

Topping

Lemon zest and 2tbsp of lemon juice
100g icing sugar

Accessory

Large and small mixing bowl,
Panasonic bread machine

Method

1. Double line the bread pan with baking parchment or loaf tin liners.

2. Cream together the butter and the sugar.

3. Beat in the eggs gradually. Add the vanilla, milk, lemon juice and zest.

4. Fold in the flour.

5. Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.

6. Select the bake mode and enter 50 minutes on the timer.

7. After baking, test with a skewer to see if the cake is cooked. If the cake requires extra time, select the bake mode again and enter a further 3-5 minutes. If it is still just slightly sticky this will cook through during the stand period.

8. Leave the cake in the bread bakery for 5mins and mix together the topping ingredients.

9. After 5 minutes take the bread pan out of the bread maker using oven gloves and fork the cake all over. Then gradually spoon over the drizzle icing waiting for it to be absorbed.

10. Leave to cool completely in the tin.