

Lemon Drizzle Loaf

Serves 8

This old fashioned loaf is light and delicate with a lovely lemony zing – perfect with a cup of tea or a latte!

Pre-heat oven to 350f. Line a loaf pan with parchment paper.

6oz/170g/ $\frac{3}{4}$ cup butter
7oz/190g/1 cup white sugar
2 eggs
8oz/210g/ $1\frac{1}{2}$ cups all purpose flour
2 tsp baking powder
4 fl oz/120ml/ $\frac{1}{2}$ cup milk
Zest and juice of 1 small lemon
4 tbsp poppy seeds (optional)

For drizzle

4 tbsp lemon juice
3 tbsp white sugar

Beat butter and sugar together until light and creamy. Sieve flour and baking powder together then add to butter a little at a time, alternating with egg until both are incorporated. Add milk, lemon zest, lemon juice and poppy seeds.

Pour mixture into loaf pan. Bake for 40–50 minutes until a skewer comes out clean and the loaf is golden brown.

Meanwhile mix drizzle ingredients together and pour over the loaf as soon as it comes out of the oven. Leave loaf in pan for 5 minutes then set to cool on a wire rack.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.

