Lemon drizzle traybake

Cuisine: **English**
Food category: **Desserts**

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Program steps

Preheating: 180 °C

1	Hot air	100 %	Termination by time	00:25 hh:mm	160 °C	100 %	

Ingredients - number of portions - 16

Name	Value	Unit
butter	230	g
caster sugar	200	g
self-raising flour	280	g
baking powder	10	g
eggs	4	g
milk	60	ml
unwaxed lemons, finely grated zest only	2	pcs
granulated sugar	170	g
lemon, juice only	2	pcs

Directions

Preheat the Retigo combi oven to 160C. Grease an enameled GN container with butter and line the base with baking paper.
Measure all the ingredients into a large bowl and beat for 2 minutes, or until well blended. Turn the mixture into the prepared tin and level the top.
Bake for 25 minutes, until the cake has shrunk a little from the sides and springs back when lightly touched with a fingertip in the centre of the cake.
Meanwhile, make the glaze. Mix the sugar with the lemon juice and stir to a runny consistency.
Leave the cake to cool for 5 minutes in the GN container, then lift out, with the lining paper still attached, and place on wire rack set over a tray.
Brush the glaze all over the surface of the warm cake and leave to set. Remove the lining paper and cut into slices to serve.

Recommended accessories

Enameled GN container