

FOR THE
HUMANS



Zippy's Zingy Lemon Cake

Ingredients

100ml vegetable oil
275g self-raising flour
200g golden caster sugar
1 tsp baking powder
1 lemon, zested, $\frac{1}{2}$ juiced

For the icing

150g icing sugar
 $\frac{1}{2}$ lemon, juiced

Instructions

1. Heat oven to 200C/Gas 6. Oil a 1lb loaf tin and line it with baking parchment. Mix the flour, sugar, baking powder and lemon zest in a bowl. Add the oil, lemon juice and 170ml cold water, then mix until smooth.
2. Pour the mixture into the tin. Bake for 30 mins. Cool in the tin for 10 mins, then remove and transfer the cake to a wire rack to cool fully.
3. For the icing, sieve the icing sugar into a bowl. Mix in just enough lemon juice to make an icing thick enough to pour over the loaf.
4. Serve with a nice pot of tea or maybe some fizz if the mood takes you!