

Zero Waste Recipe :

Lemon & Dandelion Syrup Drizzle Cake

Recipe



The Cake

- 175g / 6oz softened butter
- 175g / 6oz golden caster sugar
- 2 large free-range eggs
- 175g / 6oz self-raising flour
- zest and juice of 1/2 a lemon
- *optional*: 1/2 tsp vanilla bean paste (or vanilla extract)

The drizzle topping

- 1½ lemons, juiced
- 85g caster sugar (+ a little extra to sprinkle on top)
- 2 tbsp [dandelion syrup](#)

Method

1. Preheat the oven to 180C / 350F / Gas Mark 4. Grease a 2lb (900g) loaf tin.
2. Cream the butter and sugar together until pale and fluffy.
3. Beat in eggs one at a time, adding a tbsp of flour with each. This stops the mixture from splitting.
4. Fold in the rest of the flour.
5. Gently stir in the lemon zest, juice, and vanilla (if using).
6. Spoon into the tin and bake until golden and firm to the touch, approx 35-40 minutes.
7. Take out of the oven and allow to rest in the tin while you make the drizzle.
8. Combine the lemon juice and sugar in a small saucepan and simmer over a low heat until the sugar has dissolved.
9. While the cake is still warm poke holes in it, with a skewer or fork.
10. Gently drizzle half the lemon syrup over the top until completely absorbed.
11. Spoon over the dandelion syrup, followed by the remaining lemon syrup.
12. While still moist, sprinkle the top with extra sugar to give it that authentic drizzle-cake style topping.

Added Sweetness

As an alternative, use a light coat of icing sugar instead of the sugar sprinkle.

Notes

- If the top starts browning too quickly during the cooking process, cover it with a lid.
- This cake is best eaten fresh. Can keep in airtight container in a fridge for a week.
- Too yummy to last long enough to test how well it freezes. Though going by traditional drizzle cakes, we suspect it will freeze perfectly for up to 3 months.
- To thaw the cake, place on a wire rack and leave at room temperature for 3 to 4 hours. Once the cake has thawed, store it in an airtight container in a cool place. Eat within a few days.

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