

Lemon Drizzle – No Egg, Gluten Free

Ingredients 6 portions	Vegetable oil	50ml
	Caster Sugar	100g
	Fresh Lemon	half
	Fresh ginger	10g
	Icing Sugar	75g
	Vegetable Stock	7g
	Fresh Lemon	quarter
	Water	85ml
	Gluten Free Flour	140g
	Gluten Free Baking Powder	2.5g
Method	<ol style="list-style-type: none"> 1. Heat oven to 200°C, gas mark 6. Oil tin and line with parchment paper 2. Mix the flour, sugar, baking powder and lemon zest in a bowl. Add the oil, lemon juice and water, then mix until smooth. 3. Pour the mixture into the tin, bake for 30 minutes or until the skewer comes out clean. 4. Cool in the tin for 10 minutes, then remove and transfer the cake to a cooling rack to cool fully. 5. For the icing, sieve the icing sugar into a bowl. Mix in just enough lemon juice to make the icing thick enough to pour over the cake. If the icing is too thin it will run off the cake. 	