



Lemon & violet drizzle cake

 Vegetarian

READY IN



65 min.

SERVINGS



15

CALORIES



174 kcal

DESSERT

Ingredients

- ☐ 100 g butter softened
- ☐ 175 g self-raising flour
- ☐ 1 tsp double-acting baking powder
- ☐ 175 g golden caster sugar
- ☐ 2 large eggs
- ☐ 6 tbsp milk
- ☐ 1 rind of lemon finely grated
- ☐ 1 juice of lemon (you need 3 tablespoons)

- ☐ 100 g golden caster sugar
- ☐ 1 balls mimosa and crystallised violets

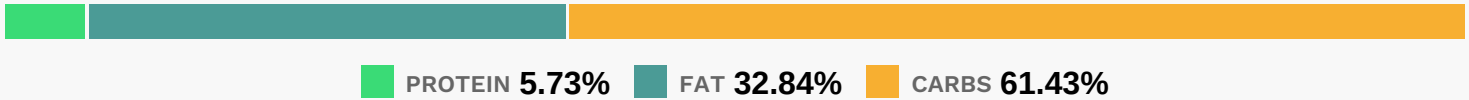
Equipment

- ☐ oven
- ☐ mixing bowl

Directions

- ☐ Preheat the oven to 180C/Gas 4/fan oven 160C. Butter and line the base of a shallow oblong tin (about 18x28cm/7x11in) with baking parchment. Tip all the cake ingredients into a large mixing bowl and beat for 2–3 minutes, until the mixture drops easily off the spoon.
- ☐ Spoon the mixture into the tin and smooth the surface with the back of a spoon.
- ☐ Bake for 30–40 minutes, until golden and firm to the touch. Meanwhile, make the icing: beat together the lemon juice and sugar, pour the mixture evenly over the cake while it is still hot, then leave to cool.
- ☐ Cut the cake into 15 squares. Top each one with a crystallised violet and mimosa ball.

Nutrition Facts



Properties

Glycemic Index:16.47, Glycemic Load:5.67, Inflammation Score:-1, Nutrition Score:2.4247826130494%

Flavonoids

Eriodictyol: 0.1mg, Eriodictyol: 0.1mg, Eriodictyol: 0.1mg, Eriodictyol: 0.1mg Hesperetin: 0.29mg, Hesperetin: 0.29mg, Hesperetin: 0.29mg, Hesperetin: 0.29mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 173.51kcal (8.68%), Fat: 6.43g (9.9%), Saturated Fat: 3.78g (23.6%), Carbohydrates: 27.07g (9.02%), Net Carbohydrates: 26.74g (9.72%), Sugar: 18.2g (20.23%), Cholesterol: 39.85mg (13.28%), Sodium: 92.53mg (4.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.53g (5.05%), Selenium: 7.08µg (10.12%), Manganese: 0.11mg (5.33%), Calcium: 48.36mg (4.84%), Vitamin A: 212.87IU (4.26%), Phosphorus: 39.84mg (3.98%), Vitamin B2: 0.05mg (2.86%), Iron: 0.39mg (2.18%), Vitamin B5: 0.21mg (2.11%), Folate: 7.82µg (1.95%), Vitamin E: 0.28mg

(1.86%), Copper: 0.04mg (1.77%), Vitamin B12: 0.1µg (1.72%), Potassium: 58.61mg (1.67%), Magnesium: 6.48mg (1.62%), Vitamin C: 1.29mg (1.56%), Zinc: 0.22mg (1.49%), Vitamin B6: 0.03mg (1.43%), Vitamin D: 0.2µg (1.33%), Fiber: 0.33g (1.32%), Vitamin B1: 0.02mg (1.09%)