The Blackboard

LEMON DRIZZLE

WITH SUNKEN DARK CHOCOLATE CHUNKS

Preparation time: 15 minutes Cooking time: 40 minutes Use: 12 x 19cm (5 x 7in) loaf tin Serves: 10

BATTER

125g (41/2 oz) unsalted butter

125g (41/2 oz) caster sugar

2 large eggs

150g (5oz) self-raising flour

1 teaspoon baking powder

grated rind of 1 large lemon

1 tablespoon milk

75g (3oz) dark chocolate, minimum 60% cocoa solids, chopped

LEMON DRIZZLE

50g (2oz) golden granulated sugar juice of 1 lemon

Preheat the oven to 180°C/350°F/gas mark 4. Line the loaf tin with greaseproof paper.

Whisk the butter, caster sugar, eggs, flour, baking powder and lemon rind together for about 2 minutes. Whisk in the milk to make a soft dropping consistency. Stir in the chocolate.

Spoon the mixture into the prepared tin, smooth the surface, and bake for 40 minutes or until the centre of the cake springs back when gently pressed. Remove from the oven.

Stir the granulated sugar into the lemon juice and pour over the hot cake in its tin. Make a few holes with a fine skewer if the icing remains on the surface.

Remove the cake from its tin and place on a wire rack, leaving it in its paper to cool completely.

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HINT: If you use grated chocolate, it will give the cake a speckly appearance.



From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.