



## Blueberry & Lemon Drizzle Traybake

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 35–40 mins

### Ingredients

250g unsalted butter, softened  
250g caster sugar  
290g self raising flour  
4 large eggs  
2 lemons, zested  
1 tbsp milk  
150g blueberries

### Topping

1 Lemon, juiced  
85g granulated sugar

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### Method

- Pre-heat the oven to 180°C (160°C fan).
- Then line a 9" x 9" / 23cm x 23cm square tin with baking parchment.
- Put the butter, caster sugar, self raising flour, eggs, lemon zest and milk into the bowl of a stand mixer.
- Mix on a medium speed until the ingredients are creamy and fully combined.
- Put the mixture into the prepared tin and level with a small spatula.
- Place the blueberries randomly over the top of the cake mixture and press in slightly.
- Bake for 35-40 minutes or until a cake tester comes out clean.
- While the cake is baking add the lemon juice to the sugar and mix in a small bowl.
- When the cake is baked brush the lemon and sugar all over the top of the cake and leave to cool completely before cutting into squares.