

# Lemon and Blueberry drizzle

## Ingredients

50g caster sugar  
50g butter spread  
1 egg

1 lemon  
50g self raising flour  
70g(ish) blueberries  
25g granulated sugar (caster is fine too)

180°C



1. Set the oven and line the cake tin.



2. In a large bowl, cream the **butter** and **sugar** until pale and fluffy.



3. Crack the **egg** into a jug and whisk up with a fork.



4. Add the **egg** a little at a time and mix in thoroughly.



5. Sieve in the **flour** and then fold in gently.



6. Zest the lemon and mix this in gently. Add the blueberries and mix.



7. Spread the mixture into the lined cake tin.



8. Place on a baking tray and bake for **20 minutes** or until springy. **Wash up.**



9. Slice the lemon in half and squeeze one half into a bowl. Add the 25g of sugar and mix to make the drizzle syrup.



10. When the cake is ready, lift it out of the tin, place in your container and drizzle over the syrup.