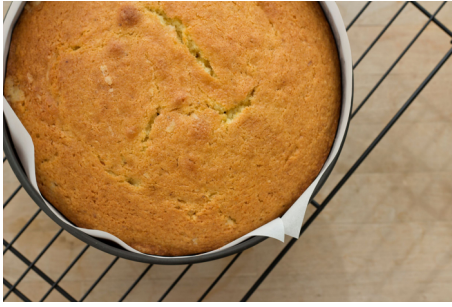# Madeira Cake

Ingredients & Prep

175 g Butter unsalted soft
175 g Caster sugar
3 Egg
250 g Self-raising flour
3 tbsp Milk
1 Lemon zest only

Method

Step 1 - Pre-heat fan oven to 180C. Grease with extra butter a 18cm/7in round cake tin, line the base with greaseproof paper & grease the paper as well.
Step 2 - Cream the butter & sugar together in a bowl until pale & fluffy, electric hand mixer is best. Beat in the eggs, one at a time, beating the mixture well between each one & adding a tablespoon of the flour with each egg to prevent the mixture splitting.
Step 3 - Fold in the remaining flour & lemon zest using a silicon spatula.
Step 4 - Tip the mixture into the prepared tin & lightly level the top, bake on the middle shelf of the oven for 30-40 minutes, or until golden-brown on top & a skewer inserted into the centre comes out clean.
Step 5 - Remove from the oven and set aside to cool in the tin for 10 minutes, then turn it out on to a wire rack & leave to cool completely, peel off paper.

Suggestion & Tips

Very nice with a cup of tea.