Tetley Lemon Drizzle Cake Tea: The Best of the Indulgence Range

From the teas.co.uk wiki

> **Tetley Lemon Drizzle Cake Tea, in summary:** Tetley Lemon Drizzle Cake Tea, the standout of the Indulgence range: how it tastes, how to brew it hot or iced, what it pairs with, and who it is for.

Last reviewed by the teas.co.uk team in May 2026.

Tetley Lemon Drizzle Cake Tea is the standout in the brand's Indulgence range, the lemon and citrus character maps elegantly to tea. Tastes recognisably like Mary Berry's lemon drizzle in calorie zero form. The brightness works particularly well; the cake reference doesn't feel forced. The best of the Tetley Indulgence experiments, worth keeping in the cupboard for afternoon tea moments.

The product

Tetley Lemon Drizzle Cake Tea is part of the Indulgence dessert themed range. The blend:

- Black tea base.
- Natural lemon flavouring.
- Citrus peel pieces.
- Sometimes vanilla notes for the "cake" character.

How it tastes

- **Aroma:** Bright lemon zest with hint of vanilla.
- **First sip:** Citrus brightness on black tea body.
- **Mid cup:** Lemon character deepens; slight cake like sweetness.
- **Finish:** Long lemony freshness with mild vanilla.
- **With milk:** Becomes more cake latte like (some find this odd; works for some drinkers).

Curator Rating: 4.9/5, the best of the Tetley Indulgence range.

Why it works better than other Indulgence variants

Lemon and tea is a classic pairing, Earl Grey, lemon tea, lemon and ginger are all well established. The "lemon drizzle cake" reference works because:

- Citrus + black tea is naturally compatible.
- The vanilla cake undertones don't fight the lemon.
- The combination tastes refreshing rather than artificially sweet.
- It works hot, iced, with or without milk.

Other Indulgence variants (Chocolate Mint, Sticky Toffee Pudding) feel more artificial. Lemon Drizzle hits a more authentic note.

How to brew

Standard hot

1. 1 tea bag in a mug.
2. 200ml just boiled water.
3. Steep 3-4 minutes.
4. Drink black, with milk, or with honey.

Iced for summer

1. 2 bags + 500ml cold water cold brewed 6 hours.
2. Drink chilled with ice and lemon slice.

Excellent iced, the lemon character intensifies.

Afternoon tea ritual

1. 1 tea bag in a teacup.
2. 200ml just boiled water.
3. Steep 3 minutes.
4. Drink with actual lemon drizzle cake. The pairing is excellent.

Use cases

Afternoon tea

The flagship use. Pair with actual lemon drizzle cake or other lemon desserts.

Summer iced

Cold brewed, naturally bright.

Lemon drizzle cake calorie alternative

For sugar managing drinkers wanting the lemon character without the actual cake.

Workplace afternoon refresher

Bright lemon character livens up the post lunch slump.

Hosting afternoon tea

An interesting twist on standard afternoon tea.

Compared to similar products

vs Earl Grey

Earl Grey is bergamot citrus; Lemon Drizzle is straight lemon. Different citrus characters.

vs Twinings Lemon & Ginger

Lemon & Ginger has ginger heat; Lemon Drizzle is purely lemon cake themed.

vs lemon black tea

Plain lemon black tea is sharper. Lemon Drizzle adds vanilla cake notes for sweetness.

vs other Tetley Indulgence variants

Chocolate Mint, Digestive Biscuit, Sticky Toffee Pudding, all part of the range. Lemon Drizzle is widely considered the best execution.

Caffeine

40-50mg per cup, standard black tea level.

Vegan

Yes, black tea + lemon flavouring, plant based. Use plant milk for vegan version (though most drink this without milk).

Pricing

Mid tier, typically 15-25p per bag.

Buying

Available at major UK supermarkets. Use /buy/tetley lemon drizzle/ (currently unavailable).

Pack sizes

- 20-bag (trial)
- 40-bag (regular)

Storage

Airtight tin or original packaging. Use within 12 months. Citrus flavours can fade.

Pairings

- Lemon drizzle cake (the obvious classic).
- Lemon shortbread.
- Lemon biscuits.
- Vanilla shortbread.
- Plain Madeira cake.
- Fresh berries.
- Yogurt with lemon.
- Light salads.

Who it's for

- Afternoon tea enthusiasts.
- Lemon citrus tea lovers.
- Sugar managing drinkers.
- Summer iced tea drinkers.
- Hosting / variety drinkers.
- Fans of British cake culture.

FAQ

Is it the best of the Indulgence range? Yes, the lemon and tea pairing is the most authentic.

Caffeine? 40-50mg per cup.

Calories? Near zero.

Hot or iced? Both excellent.

Best alternative? Plain lemon flavoured black tea, or Earl Grey for a different citrus character.

Curator's note: Tetley Lemon Drizzle Cake Tea is the standout in the Indulgence range, bright, refreshing, genuinely cake like, calorie zero. Worth keeping for afternoon tea or summer iced drinking. Lee, teas.co.uk, Tunbridge Wells.

In short

Attribute	Detail
Type	Flavoured black tea, Tetley Indulgence dessert range
Blend	Black tea base, natural lemon flavouring, citrus peel, light vanilla
Character	Bright lemon zest, mild vanilla cake note, refreshing not cloying
Caffeine	40 to 50mg per cup (standard black level)

Attribute	Detail
Calories	Near zero brewed without milk or sugar
Best served	Hot at 3 to 4 minutes, or cold brewed 6 hours for iced
Curator Rating	4.9/5, the best of the Indulgence range

Reference noted

- EFSA Scientific Opinion on the Safety of Caffeine (2015)

The cupboard staples that touch this article: English Breakfast, Earl Grey, green tea, loose leaf tea, Darjeeling, oolong, and herbal tea. For more, the full tea shop ships free across the UK over £35.

FROM THE CURATOR

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Lemon & dessert tea reading

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