

LEMON & RASPBERRY DRIZZLE CAKE



This Recipe comes from Charlotte Copas who is passionate about cooking and enjoys trying new recipes using fresh farm produce she picks with her children.

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I was given this recipe by my dear friend Ellie. She has a five-month old baby boy and was still able to make a delicious cake when we went to visit! Ellie says this is really easy and quick. It uses mostly store cupboard ingredients and produces a super moist scrummy cake. It looks good too!

WHAT YOU NEED

115g butter, softened
175g self-raising flour
1 tsp baking powder
175g caster sugar
2 eggs
Zest of one lemon
4 tbsp milk
150g raspberries

FOR THE TOPPING

80g caster sugar
Juice of one lemon

WHAT TO DO

1. Grease an 8 inch round cake tin.
2. Preheat the oven to 180°C.
3. Put the butter, flour, baking powder, caster sugar, eggs and lemon zest in a bowl and beat for 2 minutes until well combined.
4. Gently fold in the milk.
5. Spoon the mixture into the tin and level out.
6. Sprinkle the raspberries over the surface of the cake.
7. Bake for 45-50 minutes until the top is golden brown and the sponge peeping through the raspberries feels spongy to touch.
8. Whilst the cake is cooking mix the sugar and lemon juice for the topping.
9. Remove the cake from the oven and whilst it is still hot prick all over with a skewer and drizzle the lemon syrup over the top.
10. Allow the cake to cool in the tin.

TIPS

- *Freezes well.*
- *Serve warm or cold.*
- *Makes a lovely pudding if served warm with a dollop of crème fraiche.*

Use freshly picked raspberries from The Fruit Fields Pick Your Own for this Recipe. You can call the 24-Message Line Numbers for the Farms for details on opening hours and produce availability:

- ◆ Calves Lane Farm, Iver: (01753) 652727
- ◆ Lower Mount Farm, Cookham: (01628) 529511