

Elderflower and lemon drizzle cake

Preparation time 20 min

Baking time 45 min

Oven temperature 180°C | 375°F

225g | 8oz butter, softened

225g | 8oz caster sugar

4 large eggs

225g | 8oz flour, sifted

1 ½ tsp. baking powder

zest and juice 1 lemon

100ml | 4floz elderflower syrup

2 tbsp. granulated sugar

Use fresh lemon for a zingy taste

Preheat the oven to 180C.

Grease a (20cm) round, deep loose-based tin and base line with baking parchment.

Place the butter sugar and lemon zest in a large bowl. Use an electric mixer to beat the butter and sugar together. Gradually add the eggs, mixing well between additions and adding 2 tbsp. of the flour with the last egg - this will prevent curdling.

Sift over the remaining flour, and then gently fold in with a spatula along with 2 tbsp. hot water. Fill the prepared tin, level the surface and bake for 50-55 minutes or until it is shrinking away from the sides of the tin. A fine skewer inserted in the center should come out clean.

Cool in the tin for 5 min.

Squeeze the lemon juice, then sieve to remove the bits and add the elderflower syrup. Use the fine skewer to prick the cake all over until all the way to the bottom, pour over the syrup then sprinkle over the 2 tablespoons of sugar - it should sink in but leave a crunchy crust. Leave to cool completely, before removing the cake from the tin.

