

Lemon Blueberry Drizzle Cake

Ingredients:

zest of 1 lemon
150gms sugar
115gms butter
2 eggs
175gms self raising flour
½tsp baking powder
¼tsp salt
4tbsps milk
1tbsp rum/brandy
150gms blueberries or glazed cherries if preferred

Toppings:

juice of 1 lemon
80gms sugar

Method:

1. Preheat oven to 160° C and prepare a 9" x 5" loaf tin by lining with baking paper.
2. Grate the zest of the lemon into the sugar. (Save lemon for the topping).
3. Mix, in a food processor if possible, until the two create a fragrant lemony oil.
4. Add the butter to the lemony sugar mix and cream until the butter lightens in colour.
5. Add eggs to the mixture one at a time, gently stirring until thoroughly mixed.
6. Combine baking powder, salt and self-raising flour in a separate bowl.
7. Gradually stir flour into the butter mixture breaking down any lumps with a spatula.
8. Add milk and rum/brandy, alternately, into the mixture in small amounts and mix well.
9. Stir half of the blueberries into the mixture.
10. Pour the batter into prepared loaf tin and scatter the rest of the blueberries on top.
11. Bake for about 40-45 minutes until a cake tester or skewer come out clean.
12. While the cake cooks, prepare the toppings.
13. Extract juice from the lemon and add to sugar stirring until sugar dissolves. Set aside.
14. After removing cake from the oven, prick all over with the cake tester or a toothpick.
15. Pour the juice mixture all over the cake.
16. Let the cake cool in the pan for about 15 minutes before transferring to a cooling rack.

© Elaine Dickinson, 2018

Permission to use and distribute in fellowship groups is given providing no charges are made.

Email applications to republish should be sent to admin@thelittlechurchworld.org

For more recipes visit Wai's Kitchen, TLC World at <https://tlcwhk.com/>