

Tasting, Sampling and Sharing

with friends

lemon trickle cake

Hugh Fearnley-Whittingstall



Ingredients (serves 10)

175g unsalted butter, softened
175g castor sugar
Finely grated zest of 3 lemons
3 medium eggs
175g self-raising flour
A pinch of sea salt
A splash of milk (optional)
200g icing sugar
75ml lemon juice

Method

Preheat oven to 170c/Gas mark 3

Grease a large loaf tin, 1 litre capacity, and line the base and sides with baking parchment. Put the butter and sugar in a large bowl and beat together with a hand-held electric beater, or using a freestanding electric mixer, until light and fluffy - at least 5 minutes, up to 10 if you can manage it. This makes all the difference to the lightness of the finished cake.

Add the grated lemon zest and then beat in the eggs, one at a time, adding a spoonful of flour with each (to help prevent the mixture curdling). Sift the remaining flour and salt into the mixture and fold in lightly using a large metal spoon. Add a little milk, if necessary to achieve a good dropping consistency - i.e. the mixture should drop fairly easily off a spoon when you tap it on the side of the bowl.

Spoon the mixture into the prepared tin, smooth the top gently and place in the preheated oven, bake for 45 - 50 minutes, until a skewer inserted in the centre comes out clean.

Put the icing sugar in a bowl, add the lemon juice and stir together until smooth. Leaving the hot cake in it's tin, use a fine skewer to make lots of holes over the top of the cake, going quite deep but not right through to the bottom. Spoon the lemon icing slowly over the cake so that it all soaks in.

Leave in the tin until cool, then turn out and serve in slices.

Liz Johnston 8th August 2012