

Lemon drizzle cake (Tarunima Sinha's)

Serves 8

melted butter 100g

double cream 150ml

vanilla extract 1 tsp

lemon juice 3 tbsp

plain flour 250g

baking powder 1½ tsp

salt ¼ tsp

lemons zest of 4

golden caster sugar 300g

eggs 5

For the glaze (optional)

apricot jam 4 tbsp

hot water 2 tbsp

For the drizzle

icing sugar 250g

lemon juice of 1

salt a pinch

Butter and flour a 20cm round cake tin and line the base and sides with baking paper. Preheat the oven to 170C fan/ gas mark 5.

Stir together the melted butter, cream, vanilla and lemon juice in a small jug.

Sift the flour, baking powder and salt into a bowl.

Put the lemon zest and caster sugar into a large bowl if using a hand-held whisk, or a stand mixer with a whisk attachment. Rub together using your hands to infuse the sugar with the lemon flavour.

Add the eggs to the lemon-infused sugar and whisk for 4-5 minutes until pale, fluffy and doubled in volume. Slowly pour the melted

butter and cream mix into the whisked egg mixture. Fold in gently, taking care not to deflate the batter.

Pour the batter in the prepared tin and tap the tin gently on the worktop to release any air pockets.

Bake for 40 minutes or until the surface is springy to touch and a skewer comes out clean. Remove the cake from the oven and lower the temperature to 150C fan / gas mark 3½.

Cool the cake for 10 minutes in the tin, then gently turn it out on to a wire rack set over a baking tray. If using the glaze, make it by sieving the jam and thinning it with the hot water, then brush it all over the cake and let it set for another 10 minutes.

Meanwhile, make the drizzle by mixing the icing sugar, lemon juice and salt to make an icing of pouring consistency.

Once the apricot glaze is dry to touch, cover the entire cake with the drizzle. Return the cake (still over the baking tray) to the oven for 3 minutes for the drizzle to set. Do keep an eye on the clock and don't walk away. Timing is important here.

After 3 minutes, take the cake out of the oven and let it cool on the rack completely. Sprinkle with edible flowers to decorate.

NOTE The apricot glaze is optional but I recommend using it, as it helps to lock in the moisture and keep the cake fresh for 3-4 days. Placing the cake back in the oven sets the drizzle to a translucent glaze.