

WILLIAM'S LEMON DRIZZLE CAKE



**BAKE
FREEDOM**

to support survivors of torture



Lemon Drizzle Cake

Makes 3 x 6 portion cakes

Ingredients:

Confit Lemon, Apricot nappage (glaze or jam)

Equipment:

Three 23 x 3.5 x 6cm loaf tins

Lemon Cake

80g unsalted butter

220g plain flour

4g baking powder

1g salt

4 medium sized eggs

280g caster sugar

Zest of 4 lemons

120ml whipping cream

20ml dark rum

Lemon Syrup

200ml lemon juice

80ml water

100g sugar

Water Icing

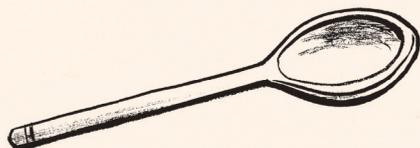
300g icing sugar

60ml lemon juice

Lemon zest

"Easing people back into a normal life after trauma is hugely important. A charity that does this in such a humane way is something everyone should support."

William Curley MCA is one of Britain's finest patissier-chocolatiers



To Assemble

First, prepare the lemon syrup:

1. Boil together the lemon, water and sugar to form a syrup. Set aside until ready to use.

Make the water icing:

2. Beat together the icing sugar, lemon juice and zest. Cover and set aside until ready to use.

Next, prepare the cakes:

3. Preheat the oven to 170°C, grease the loaf tins and line with silicone paper.
4. Sift the flour, baking powder and salt together twice in a bowl. Melt the butter in a saucepan and leave to cool. Put the eggs, sugar and lemon zest in a mixing bowl and beat together. Gradually add the cream and dark rum. Gradually add in the melted butter, then fold in the dry ingredients. Spoon the mixture (300g) into the prepared moulds.

Bake and finish:

5. Bake for 25-30 minutes. Remove from the oven and place the cakes on a wire rack to cool in their tins slightly. Increase the oven temperature to 200°C. Demould then brush the cakes with the lemon syrup while still warm. Glaze with melted apricot nappage.
6. Brush the prepared water icing onto the cakes. Bake in the oven for 2-3 minutes.
7. Remove from the moulds and allow to cool.
8. Decorate with the lemon confit pieces.

Store in an airtight container and consume within 2-3 days.

This recipe is featured in Nostalgic Delights: Classic Confections & Timeless Treats published by Jacqui Small.

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Freedom from Torture

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