



MOIST RASPBERRY AND LEMON CAKE

Prep: 1h 10min – For one cake - Easy

175g butter
215g sugar
1 sachet vanilla sugar
2 unwaxed lemons
3 egg
100g flour
1 tsp baking powder
75g ground almonds
50ml milk
250g fresh raspberries

1. Preheat the oven to 160°C fan.
2. Butter a rectangular cake mold and line the bottom with baking paper. Scatter 200g of the raspberries onto the bottom.
3. In a large bowl, mix the butter with 165g sugar and the vanilla sugar. Add the zest of one lemon and the eggs and beat until you receive a smooth batter.
4. In another bowl, mix the flour, baking powder and the almonds and add to the batter. Add the milk and mix everything.
5. Sprinkle the raspberries in the mold with 10g sugar and top the raspberries with the cake batter.
6. Bake the cake in the preheated oven for 50 minutes.
7. Just before the cake has finished baking, zest the remaining lemon and mix with the juice of the two lemons and 40g sugar.
8. As soon as the cake comes out of the oven, poke a few holes into the warm cake and pour the lemon juice over the cake. Leave the cake to cool for 30 minutes before turning onto a wire rack to cool completely.
9. Sprinkle the cake with the remaining fresh raspberries before serving.

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