



Joanna Lumley's

Lemon Cake With Earl Grey Icing

Serves 8

Ingredients

The cake:

- 225g (1 1/2 cups) self-raising flour
- 100g (2/3 cups) plain flour
- 240g butter, softened
- 170g (3/4 cups) caster sugar
- Zest and juice of 2 lemons
- 3 eggs
- Flowers to decorate (optional)

Earl Grey icing:

- 4 Earl Grey teabags
- 2 tablespoons boiling water
- 100g butter, softened
- 160g (1 cup) icing sugar, sifted

Method

Preheat the oven to 180°C. Grease and lightly flour a 20cm round cake tin.

Sift the flours into a bowl. In a separate large bowl, use an electric beater to cream the butter and sugar until light and fluffy. Add the lemon zest and then the eggs one at a time, mixing well after each addition. Gently fold the flour, then add the lemon juice. Transfer the mixture to the cake tin and bake for one hour or until a skewer inserted into the middle comes out clean. Place on a wire rack and allow to cool before icing.

For the Earl Grey icing, place the teabags into a small bowl and pour over the boiling water. Set aside for 30 minutes to cool completely and allow the flavour to infuse, then squeeze each teabag to extract the liquid. Place the butter and icing sugar in a separate glass bowl and use an electric beater to beat until pale and fluffy. Slowly pour in the tea infusion and beat for one minute more. Use a small spatula to spread the icing over the top of the cake, creating small peaks as you work.

To serve, decorate the cake with flowers of your choice.

Free recipe from Food, Fashion, Friends by Fleur Wood. Lemon Cake with Earl Grey Icing, page 17.



The Brooke Hospital for Animals

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