



# LEMON DRENCH CAKE

## Ingredients

[Ingredients may contain flour and milk]

- 175g butter, softened
- 175g caster sugar
- 3 lemons (zest and juice)
- 3 eggs
- 100g self-raising flour
- 75g ground almonds
- A splash of milk
- 125g demerara sugar [for the topping]

## Method

- 1 Pre-heat the oven to 180C/160C fan. Grease a 2lb loaf tin and line with greaseproof paper.
- 2 Beat together the butter and caster sugar until light and fluffy. Then add the eggs, one at a time, beating each in before adding the next.
- 3 Finely grate the zest of the lemons. Add half the zest to the mixture and set the rest aside for the topping later.
- 4 Sift in the flour and use a folding technique to combine. Then fold in the ground almonds.
- 5 Add a splash of milk to loosen the mixture to a dropping consistency (so it falls off your spoon.) When you're happy, spoon the mix into your tin and smooth the top.
- 6 Bake for about 50-55 minutes, until a skewer comes out clean.
- 7 Juice your 3 lemons. Add the remaining zest, demerara sugar and stir. With your skewer poke holes all over the warm cake (still in the tin) and pour the drizzle over all the cake. Allow to cool in the tin before turning out.



# LATTE CHOCOLATE CAKE

## Ingredients

(Ingredients may contain flour and milk)

- 4 Free-range eggs
- 225g Caster sugar
- 175g Self-raising flour
- 50g Coco powder
- 1 tsp Baking powder
- 225g Baking spread or soft butter
- 1 tsp Vanilla extract
- 1 - 2 tps Instant coffee, dissolved in water  
(this brings out the chocolate flavour!)

## Method

- 1 Pre-heat the oven to 180C/160C fan. Grease two 18 inch sandwich tins and line with greaseproof paper.
- 2 Using a hand whisk or mixer, cream the baking spread with the sugar until light and fluffy. Then add the vanilla extract and instant coffee and beat in.
- 3 Add the eggs, one at a time, beating each in before adding the next.
- 4 Sift the flour, coco powder and baking powder. Use a folding method to combine.
- 5 Divide evenly into the tins and smooth the top.
- 6 Bake for 20 – 25 mins until the top springs back when lightly pressed and a cocktail stick comes out clean.
- 7 Allow to cool before turning the cakes onto wire racks. When completely cool sandwich the two cakes together using fresh cream, buttercream, jam or chocolate spread. For an extra wow factor, dust with icing sugar and decorate with fresh berries.



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