

Recipes:
Raspberry and
lemon cake ^(vg)





Recipes: Raspberry and lemon cake (vegan)

For 12

275g self-raising flour
200g caster sugar
1 tsp baking powder
1 lemon – zest and juice
100ml vegetable oil
170ml cold water

For the icing:

1 lemon – zest and juice
250g icing sugar
60g vegan margarine
300g raspberries

Cake:

1. Grease and line two 20cm cake tins
2. Heat oven to 180c /160c fan/gas mark 4
3. Combine the flour, sugar, baking powder and lemon zest
4. Add the lemon juice, vegetable oil and water
5. Divide batter between your sandwich tins and put in the oven
6. Bake for approx 20 minutes or until cooked through
7. Leave the cakes to cool before removing from the tins

Icing:

8. Beat the margarine until soft
9. Sift in the icing sugar a bit at a time and combine with the margarine
10. Add the lemon juice and zest – reserve a little of the zest for garnish
11. If the mix is too firm, add some water to loosen it
12. Spread half the icing over the top of one of your cakes
13. Cover with half the raspberries
14. Add your second cake on top
15. Spread the remaining icing on top and cover with the remaining raspberries
16. Sprinkle the remaining lemon zest and dust with icing sugar

Reg Charity 203644 (England and Wales) and SC037711 (Scotland)

Happy baking x

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