

Elderflower and Lemon Sponge

Ingredients

225g/8oz butter, softened
225g/8oz caster sugar
4 large eggs
225g/8oz self-raising flour, sifted
zest and juice 1 lemon
100ml/4fl oz Elderflower Cordial
30ml/2tbsp granulated sugar

Method

1. Preheat the oven to 180°C/fan 160°C/Gas Mark 4. Grease a 20cm round, deep, loose-based tin and line with baking parchment.
2. Place the butter, sugar and lemon zest in a large bowl. Beat the butter and sugar together until they are pale and fluffy.
3. Gradually add the eggs, whisking well and adding 2 tbsp of the flour with the last egg, to prevent curdling.
4. Sift in the remaining flour, then gently fold in with a metal spoon along with 2 tbsp hot water. Spoon into the tin, level the surface.
5. Bake for 45-50mins or until it is shrinking away from the sides of the tin. A skewer inserted in the cake should come out clean.
6. Squeeze the lemon juice, and stir in the cordial.
7. Once the cake is cool to the touch Use a fine skewer to prick the cake all over. Pour over the syrup, then sprinkle over the sugar – it should sink in but leave a crunchy crust. Leave to cool completely before removing the cake from the tin. Serve in wedges.

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