

Melanie's Food Adventures – Lemon, Poppy Seed and Raspberry Cake

Hello again! I've been invited back by Richard to offer you another fabulous recipe. I'm incredibly lucky to live in a part of the world that produces the BEST raspberries you can possibly find. I promise you that once you try them you won't want to taste another from elsewhere! Living less than 25 miles away from one of the best berry farms around, [Barra Berries](#), I knew that once soft fruit season rolled around, I wanted to make something special for my mum's birthday. So what better way than a Lemon, Poppy Seed and Raspberry Cake that's light, moist and looks the business.

INGREDIENTS (SERVES 10)

FOR THE CAKE

225g Unsalted Butter (softened)

225g Caster Sugar

Zest and Juice of 2 Lemons

4 Large Eggs

225g Self Raising Flour

2tbsp Poppy Seeds

1tsp Baking Powder

3tbsp (heaped) Lemon Curd (you could use orange or lime curd, or even jam)

300g Fresh Raspberries

FOR THE ICING

225g Icing Sugar (I used [Sugar and Crumbs](#) Lemon Drizzle)

Juice of 1 1/2 Lemons

METHOD

1. Preheat your oven to 180°C / 160°C Fan / Gas 4 then grease and line the base of 2 x 20cm sandwich cake tins.

2. Place 225g **Unsalted Butter**, 225g **Caster Sugar** and zest of 2 **Lemons** and beat until pale and fluffy (you can use a stand mixer, hand whisk or a wooden spoon).

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3. Add the **Eggs**, 1 at a time, with a spoonful of **Self Raising Flour**. Ensure that each **Egg** is fully combined before adding the next.

4. Now pour the juice from 2 **Lemons** and 2tbsp **Poppy Seeds** and gently stir in until mixed. Finally sieve in the remaining **Self Raising Flour** and 1tsp **Baking Powder** and fold in gently.

5. Spoon the cake mixture into the cake tins and bake for 25 minutes until lightly golden and a skewer into the centre of the cake comes out clean.

6. Remove from the oven and leave in the tins for 5 minutes before running a butter knife round the edge of the cake and turning the cakes out onto a cooling rack until completely cold.

7. Once cold, spread 3tbsp **Lemon Curd** onto one of the cakes and then drop half of the **Raspberries** over the top and pop the other cake on top.



8. To make the icing, sieve 225g **Icing Sugar** into a bowl and pour around 1/3 of the **Lemon Juice** and mix well. If the icing is still too thick add a tiny bit more **Lemon Juice**. You don't want it too thick that it won't provide that fab drizzle effect down the sides of the cake, but making it too runny will mean it won't sit on top of the cake.



9. Drizzle the icing over the cake and finish with the remaining **Raspberries**.



Melanie, Food Adventurer

