

Raspberry Cake



Serves 4 Prep 15 mins

Cooking 30 mins

Easy

Ingredients

112g softened butter
112g golden caster sugar
2 large eggs
1/4 lemon, zested
1/2 tsp vanilla extract
112g self-raising flour

splash of milk
2 tbsp redcurrant jelly
2 tbsp unsweetened orange juice
150ml low-fat natural fromage frais
175g raspberries

1. Preheat oven to 150C/fan 130C/Gas 2. Line the base of 1x 20 cm spring form tin with baking parchment.
2. Using an electric whisk beat the butter and sugar together until pale and fluffy. Crack the eggs in one at a time and whisk well, scraping down the sides of the bowl after each addition. Add the lemon zest, vanilla, flour, milk and a pinch of salt Whisk until just combined then put the mixture in the tin.
3. Bake in the centre of the oven for 25 - 30 minutes until a skewer inserted into the middle of the cake comes out clean. After 10 minutes remove the cake from the tin and leave to cool completely on a wire rack. It'll keep for 3 days.
4. For the glaze, place the redcurrant jelly and orange juice in a small pan and heat, stirring, until melted. Leave to cool for 10 mins.
5. Once the cake has cooled, top with fromage frais (or mix with a little double cream if you have some available) and raspberries.
6. Spoon the redcurrant jelly mixture over the cake to glaze and serve immediately.