

Easy Lemon & Raspberry Loaf Cake

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This does what it says in the title really, it's easy and quick to make, it's a long bake in the oven so it's a super delicious one.

INGREDIENTS

200g unsalted butter
200g golden caster sugar
4 large eggs
200g self raising flour
1 lemon, zest and juice
250g raspberries
150g icing sugar

METHOD

1. Preheat oven to 160 degrees fan and line a loaf tin
2. Using a hand or stand mixer beat the sugar and butter until light and creamy
3. Add eggs and beat again, then add flour and beat until combined
4. Add lemon zest and raspberries and fold through the mixture with a spoon
5. Pour the loaf batter into the lined tin and bake for about 55-60 mins or until a skewer comes out

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6. Remove from the oven and allow to cool on a wire rack
7. Whilst it cools slightly mix the lemon juice with the icing sugar until a smooth paste is formed. Pour this all over the still warm loaf.
8. You can either serve warm or allow to cool completely. It will store in an airtight container for around 3 days (if it lasts that long)Tip : this is gorgeous served with either mascarpone or crème fraiche.



ENJOY! If you opt for Easy Lemon & Raspberry Loaf Cake, please do share a picture!