

Raspberry & blueberry lime drizzle cake



An easy bake, moist fruity cake that is a perfect treat at teatime



Cake Ingredients

225g softened butter, plus extra for greasing

225g golden caster sugar

4 medium eggs

2 limes, grated zest and juice

250g self-raising flour, sifted with a pinch of salt, plus extra flour

25g ground almonds

100g each blueberries and raspberries

Syrup Ingredients

8 tbsp lime juice (about 4 limes)

1 lime, grated zest

140g golden caster sugar

Method

In a 20cm/8in square cake tin line the base and sides with buttered greaseproof paper and set the oven temperature to 180C/Gas 4/fan oven 160C.

Mix the butter and sugar together until lightly textured and gradually beat in the eggs. Use a little flour to prevent curdling, add the lime zest and fold in the flour and almonds. Fold in 3 tablespoons of lime juice for a good dropping consistency (when the spoon is tapped the mixture should drop easily).

Add three quarters of the raspberries and blueberries and pour into the prepared tin. Even out the surface and scatter the rest of the fruit on top.

Cook for about 1 hour or until firm to a gentle prod in the centre (cover with foil if beginning to brown too much). Push a skewer into the middle to check it's clean when removed.

In the meantime make the syrup. Firstly put the lime juice, zest and sugar in a small saucepan on a gentle heat and stir, without allowing to bubble. As the sugar should dissolve a little and the cake comes out of the oven, prick all over then spoon the syrup over it. Store in a cool place before wrapping in paper and/or foil.

Remove the cake from the tin, discard the lining paper and cut into 12 pieces to serve.

Enjoy!