# Recipes: Raspberry and lemon cake (vg)

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## Recipes: Raspberry and lemon cake (vegan)

#### For 12

275g self-raising flour 200g caster sugar 1 tsp baking powder 1 lemon - zest and juice 100ml vegetable oil 170ml cold water

#### For the icing:

1 lemon - zest and juice 250g icing sugar 60g vegan margarine 300g raspberries

#### Cake:

- 1. Grease and line two 20cm cake tins
- 2. Heat oven to 180c/160c fan/gas mark 4
- 3. Combine the flour, sugar, baking powder and lemon zest
- 4. Add the lemon juice, vegetable oil and water
- 5. Divide batter between your sandwich tins and put in the oven
- 6. Bake for approx 20 minutes or until cooked through
- 7. Leave the cakes to cool before removing from the tins

#### Icing:

- 8. Beat the margarine until soft
- 9. Sift in the icing sugar a bit at a time and combine with the margarine
- 10. Add the lemon juice and zest reserve a little of the zest for garnish
- 11. If the mix is too firm, add some water to loosen it
- 12. Spread half the icing over the top of one of your cakes
- 13. Cover with half the raspberries
- 14. Add your second cake on top
- 15. Spread the remaining icing on top and cover with the remaining raspberries
- 16. Sprinkle the remaining lemon zest and dust with icing sugar

Happy baking x

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