



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Elderflower and Lemon Drizzle Cake (Judy Walker)

### Ingredients

200g Butter, softened  
3 Tbsp. Elderflower cordial  
200g Caster sugar + 7 Tbsp. extra  
100g Full-fat cream cheese  
4 Eggs, beaten  
200ml Double cream  
200g Self-raising flour  
3 Tsp. Elderflower cordial  
2 Lemons, zest and juice  
Dried rose petals and lemon zest to decorate

### Method

- Grease and line two 20cm cake tins with Bake-O-Glide.
- In a large bowl cream together the butter, sugar, eggs, flour and lemon zest until completely smooth. Put the batter into the tins, smoothing the surface.

**AGA (2 oven):** Place the tins on the grid shelf on the floor of the roasting oven and slide the cold plain shelf in on the second runners above.

**AGA (3, 4 & 5 oven):** Bake in the middle of the baking oven.

**Everhot:** put the shelf in the centre of the top oven (set at 190°C).

Bake for approximately 20 minutes, checking (and turning if needed) after about 15 minutes, they're ready when a skewer comes out clean.

When the cakes are baked leave them in the tins for five minutes before turning out onto a wire tray (baked side up).

Mix 5 tablespoon of the extra sugar with the lemon juice and 2 tablespoons of elderflower cordial. Prick the cake all over with a skewer and gradually pour the syrup over both cakes and leave to soak in and cool completely.

**For the filling,** tip the remaining elderflower cordial into a bowl, add the cream cheese and beat with an electric whisk to soften. Add the cream and a tablespoon of sugar and beat to soft peaks. Put one cake onto a serving plate and cover the top with most of the filling. Place the other cake on top and spread over the remaining filling. Decorate with the edible flowers and lemon zest.