



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: worldsfinest@tncook.co.uk Internet: www.tncook.co.uk

Registered in England No. 1182390 VAT Reg No. 180 9855 28

THE WORLD'S FINEST RANGE COOKERS

Raspberry and Lemon Cake by David Pengelly

Ingredients

170g (6 oz.) Butter, softened
170g (6 oz.) Caster sugar
3 Eggs
4 Tbsp. Lemon curd
170g (6 oz.) Self-raising flour
3 Tbsp. Natural yogurt
200g (7 oz.) Fresh raspberries
Icing sugar to finish

Method

- Line the half-size AGA hard-anodised tray-bake tin (or small AGA Roasting tin, or a 24cm springform cake tin) with bake-o-glide (or non-stick baking parchment).
- In a mixing bowl mix the butter, sugar, eggs, lemon curd, flour and yogurt until soft and pale, gently fold in the raspberries and tip the mixture into the prepared tin.

AGA (2 oven): put the grid shelf on the floor of the roasting oven with your tray on top and the cold-shelf on runner 2 (above). Bake for approximately 25 minutes then move to the centre of the simmering oven and continue to bake until the cake is golden and firm to the touch.

AGA (3 and 4 oven): bake on the lowest set of runners in the baking oven for approximately 25-30 minutes until golden and firm.

Everhot: bake in the centre of the oven set to around 190°C for approximately 25-30 minutes until golden and firm.

Dust with icing sugar to finish – is also delicious served warm with vanilla ice cream!