




# MY MUM'S LEMON CAKE WITH RAISINS



My Mum is one of the best cooks I know. I've learnt a lot from her. She loves trying new recipes, but always comes back to her old staples, and, quite frankly, I don't blame her. This is one of those recipes, a cake we grew up with, eating it often in our home. It's sweet and sour, fluffy and lemony, with extra little chewy bites thanks to the raisins, and I just love it. A whiff of it baking in the oven, and I'm immediately transported to my childhood! I love adding a lemon drizzle on top which only helps intensify the citrusy flavour, but it's perfect without it, too. So, in honour of my lovely Mum, and as a way of thanking her for all the invaluable lessons she's taught me, (and not only me!), here is her Lemon Cake.

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Yields:	Prep. Time:	Cook Time:	Total Time:
<b>12-16</b> servings	<b>0</b> hours <b>20</b> minutes	<b>0</b> hours <b>45-60</b> minutes	<b>1</b> hour <b>15-20</b> minutes
			
Up to <b>2</b> months		Suitable from <b>24</b> months, and then, rarely	
			
Not suitable for vegans		Suitable for vegetarians	

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## INGREDIENTS

- 3 cups all-purpose flour, sifted
- 2 cups sugar
- 1 cup butter, softened

- 3 eggs
- ¼ tsp bicarbonate of soda
- ½ cup milk
- Zest of 1 lemon (*if you want it extra citrusy, add the zest of 2 lemons*)
- 1 tsp vanilla essence
- 200g raisins, rinsed and tossed in flour
- A pinch of salt

## METHOD

1. Preheat oven at 200C/392F. Once the cake is placed into the oven, you should lower the temperature to 150C/302F.
2. Grease a cake tin with butter, and then sieve some flour inside, shaking the tin until all the sides are covered in flour. Shake out any excess flour. This will ensure that the cake doesn't stick to the tin.
3. In a bowl, sift the flour, soda and salt together.
4. Beat the softened butter with the sugar, until the mixture is white and fluffy.
5. Add the eggs, one at a time, and beat until batter looks like a fluffy white cloud.
6. Add the vanilla essence.
7. Add the remaining ingredients, alternating between the dry and wet ingredients, starting and ending with the dry ones.
8. Rinse the raisins, and toss them in flour. This will assure that they don't all gather at the top of the cake tin as they're baking.
9. Add the raisins and grated lemon zest into the batter, and stir gently.
10. Pour the batter into the greased and floured cake tin.
11. Once you place the cake tin in the oven, lower the heat from 200C/392F to 150C/302F.
12. Bake the cake for 60-70 minutes.
13. To know if your cake is ready, insert a skewer or knife into the cake. If it comes out dry, the cake is done.
14. Do not open the oven door to check on your cake for the first 30'. If you do, cold air will enter in and this will make the cake deflate or not rise enough.
15. If your cake looks like it's burning or becoming too dark too early, cover it with a piece of aluminium foil for about 20 minutes.

16. Once ready, take the cake out of the oven, cover with a kitchen towel, and let it rest for about 5 minutes.
17. Then, flip it upside down on a cooling rack.
18. Once completely cooled, you can either sift some icing sugar on top, or, if you'd rather, you can make a lemon drizzle.
19. I love using raisins because that's what I grew up eating, but, if raisins aren't to your liking and you still want some other little chewy bite in there, you can add dried blueberries, cherries or cranberries. I prefer using dried ones, as the fresh ones bleed in colour and, sometimes, make the cake a little soggy, but you can use fresh ones, too, if you prefer. As with the raisins, rinse the fruit, then toss it in flour.
20. If you'd like to freeze your cake, you can.
21. Firstly, make sure it's completely cooled down, as you don't want any excess moisture trapped in there.
22. Then, once cooled, wrap in cling film or an airtight bag, and freeze for up to 2 months.



Relaxing with my beautiful Mum!

# LEMON DRIZZLE (OPTIONAL)

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**Yields:**

Enough for **1** cake

**Prep. Time:**

**0** hours **5** minutes

**Cook Time:**

**0** hours **0** minutes

**Total Time:**

**0** hours **5** minutes



Not suitable for freezing



Suitable from **24** months, and then, rarely



Suitable for vegans



Suitable for vegetarians

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## INGREDIENTS

- 100g icing sugar, sifted
- Juice of 1 lemon

## METHOD

1. Sift the icing sugar in a bowl.
2. Slowly add in the lemon juice, a little at a time, until you reach a consistency you desire.
3. Drizzle over your lemon cake.



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