

## Inspired Hillier Recipes

# Cooking With Herbs

## ROSEMARY AND LEMON LOAF CAKE

### Method:

Set the oven to 170c/150 fan

Put all cake ingredients into a bowl and mix to a cream on a high speed for 2 – 3 minutes.

Stop half way through and scrape down the bowl to ensure you incorporate all ingredients well. The mixture should be pale and creamy.

Pour into a prepared cake tin and level out.

Bake until firm to touch and golden brown – about 35 – 45 minutes. A skewer, put into the middle of the cake should come out clean.

Leave to cool for 30 minutes in the tin.

Prick the cake all over. Mix the lemon juice and granulated sugar together and spoon all over the cake. Leave to soak for 30 minutes.

Remove from the tin. Store wrapped in greaseproof paper and foil for up to 5 days.

When ready to serve, place on serving plate and decorate with slices of lemon and a sprig of rosemary if you wish.

### Ingredients:

- 175g butter – softened
  - 175g caster sugar
  - 175g SF flour
  - 1 ½ teaspoons baking powder
  - 3 large eggs
  - Rind of 2 lemons
  - 3 teaspoons finely chopped fresh rosemary
- ### Icing
- 100g granulated sugar
  - Juice of 2 lemons

### Chris's Top Tip

Try making with lime or a mixture of both. Increase the Rosemary if you prefer a stronger flavour.