



Photograph © Jean Cazals

SERVES (YIELD): 1 LOAF/12 PORTIONS/850G

DIFFICULTY RATING: ●●●

PREPARATION TIME: 15 MINS

COOKING TIME: 1 HOUR

SPECIAL EQUIPMENT: 1 non stick loaf tin (26cm long x 9cm wide x 8cm deep), pastry brush. Greaseproof paper, 26cm x 22cm.

PLANNING AHEAD:

You can make the cake one day in advance, as the glaze will prevent it from drying out.

Ensure all ingredients are at room temperature before you start.

I N G R E D I E N T S

For the cake:

- 5 whole eggs, free range or organic¹
- 300g caster sugar,
- 140g double cream
- 3 whole lemons (zest, finely grated)
- 25ml dark rum
- 1g/1 pinchsalt
- 80g unsalted butter, melted
- 240g plain flour, sieved
- 3g/½ tsp baking powder²

For glazing the cake:

50g apricot jam, warmed in a saucepan

For glazing the cake with lemon & icing sugar:

- 45ml/3tbsp lemon juice
- 1 whole lemon (zest, finely grated)
- 150g icing sugar

Lemon Cake

This is a real French favourite and one of Le Manoir's, delicious for afternoon tea, which has been served here for the last 25 years. You will love it so much you will be tempted to make the recipe for three cakes.

T O M A K E T H E C A K E

- 1** Pre heat your oven to 180°C.
- 2** Lightly brush your loaf tin with a little softened butter and line with the greaseproof paper³
- 3** In a large bowl whisk together the eggs, sugar, cream, lemon zest, rum, salt and butter.
- 4** Separately, in a large bowl, sieve together the flour and baking powder⁴
- 5** Whisk the flour into the egg mixture until smooth.
- 6** Fill the tin with the mixture and bake for 50-60 minutes approximately, turning round halfway through cooking.
- 7** To check if it is cooked insert a small knife blade into the middle of the cake, if it comes out clean it is done: the core temperature at this point will be 88°C.
- 8** Turn it out onto a baking rack and leave to cool for 10 minutes⁵

T O G L A Z E W I T H A P R I C O T J A M

- 1** Lightly brush the cake all over with the warmed apricot jam and leave for 5 minutes⁶

T O G L A Z E T H E C A K E W I T H L E M O N & I C I N G S U G A R

- 1** In a small bowl, mix together the lemon juice, zest and icing sugar.
- 2** In a small saucepan or in a microwave, heat the lemon and icing sugar mixture until the sugar has dissolved into a syrup, the temperature should be 35°C.
- 3** Brush the lemon and icing sugar glaze all over the cake and leave for a few minutes to set, the glaze should be even and thin, if it is too thick the glaze will run when heated in the oven.
- 4** Place the glazed cake back in the oven, turn off the heat and leave for 3-5 minutes. This will turn your glaze translucent and dry it out making it easier to handle.
- 5** Allow to cool to room temperature before slicing and serving to your guests.

Chef's notes & tips on the next page...

CHEF'S NOTES & TIPS *

1 Egg quality - Always buy Organic or free range eggs. They follow good husbandry practices & good ethical standards. For all preparation where egg white is raw you must use an egg with the lion mark which comes from a vaccinated hen so you run no risk of Salmonella.

Markings on Eggs – There is some red writing on the shell which does give us important information on the freshness, the quality, and provenance

The “Lion” stamp doesn't mean it is the best quality but you can be reassured it is safe to use in your preparation.

Best-before date – The date sets the shelf life of the egg which is 21 days after it has been laid. Try to use fresh eggs.

Numbers - There is also a number which identifies the standards of quality and assurance scheme and system of husbandry – 0 for organic, 1 for free range, 2 for barn eggs and 3 for cage eggs.

Any of those numbers are followed by a country code (e.g. UK) and a set of numbers which identifies the farm from which the egg originated.

2 Baking powder – This will give your cake a lift during cooking, making it lighter. Do not be tempted to add more powder to make it rise more, it will only give the cake a sour taste.

3 Lining the tin – By cutting the greaseproof paper to 26cm x 22cm this will allow you to easily de-mould the cake by running a knife at either end and simply lifting the cake out by holding the overlapping pieces of greaseproof paper. Never leave your cake to cool in the tin as it will prevent the steam from escaping and you will lose your crust and your cake will be heavier.

4 Sieve your ingredients - this will distribute the baking powder evenly throughout the flour.

5 Cooling – It is important to allow the steam to escape otherwise if you leave the cake in the tin to cool the steam will give you a heavier cake with no crust.

6 Glazing the cake with the jam- This will create a barrier, helping to keep it fresher and stop the cake soaking up the lemon glaze.

*Recipe from Kitchen Secrets by Raymond Blanc,
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