

ESSY'S ESSENTIALS



Recipe No. 02

LEMON,
BASIL &
ALMOND
CAKE*Bright, tender and quietly summery • Serves 8*

Ingredients

For the cake

170 g unsalted butter, softened
150 g caster sugar
3 eggs
zest of 2 lemons
1 tbsp lemon juice
170 g ground almonds
120 g self-raising flour
1 tsp baking powder
100 ml milk
8 basil leaves, finely chopped

For the syrup

3 tbsp lemon juice
2 tbsp honey

Method

1. Heat the oven to 175°C and line a 20 cm round cake tin.
2. Beat the butter and sugar until pale and fluffy. Add the eggs one at a time.
3. Stir in the lemon zest and lemon juice.
4. Fold in the ground almonds, flour and baking powder, then add the milk and basil.
5. Spoon into the tin and bake for 35–40 minutes until lightly golden.
6. Mix the lemon juice and honey, then spoon the syrup over the warm cake.

Essy's Notes ♥

Lovely with a little extra lemon zest on top and a pot of coffee nearby.