



Zesty Raspberry Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 225g self Raising Flour
- 225g sugar
- 170g softened butter
- 150g raspberries
- 3 beaten eggs
- Juice of half lemon
- Juice of half an orange
- Zest of 1 lemon
- Zest of 1 orange

Instructions

1. Mix together the butter, zests and about two thirds of the sugar.
2. Beat in the eggs one at a time, adding a bit of flour to the last of the egg as well.
3. Sift in the rest of the flour and fold in, adding the raspberries carefully.
4. Pour into a loaf tin and bake for an hour at 180 degrees C.
5. Meanwhile, heat the fruit juices and last third of the sugar gently.
6. Prick the baked cake all over while still warm and pour over the syrup.