



# Exclusive recipe



## Elderflower & lime drizzle cake

**SERVES 10 PREP 20 mins COOK 1 hr EASY V\***

*This seasonal twist on lemon drizzle cake is perfect for summer when elderflowers are in bloom. Use ready-made or homemade cordial in the cake and drizzle. If you can find some fresh elderflowers, sprinkle a few over the cake and fill the room with their heady scent, or try other edible flowers – we used violas. They're available online or from specialist shops.*

175g butter, softened, plus extra for the tin  
175g golden caster sugar  
3 eggs  
175g self-raising flour  
75g natural yogurt  
2 tbsp elderflower cordial  
1 lime, zested

**1** Heat the oven to 170C/150C fan/gas 3<sup>1/2</sup>. **Butter** a 900g loaf tin and line with a long strip of baking parchment. Beat the butter and sugar using an electric whisk for 2 mins until light and fluffy. Crack the eggs into a bowl and gradually add to the creamed butter and sugar, mixing until incorporated. Add the flour, yogurt, cordial and lime zest, and beat until smooth. Scrape the batter into the tin and smooth the top. Bake for 55 mins-1 hr until golden, risen and a skewer poked into the centre comes out clean.

### For the drizzle

2 tbsp elderflower cordial  
1 lime, juiced  
4 tbsp white or golden granulated sugar  
edible flowers such as violas or elderflowers, to decorate (optional)

**2** To make the drizzle, prick the cake all over with a skewer or toothpick as soon as it comes out of the oven. Mix together the elderflower cordial, lime juice and sugar, then pour all over the cake. Leave to cool in the tin for at least 20 mins.

**3** Carefully lift the cake out of the tin, remove the baking parchment and transfer to a plate or stand. Decorate with fresh edible flowers, if you like.

**PER SERVING** 328 kcals • fat 16g • saturates 10g • carbs 41g • sugars 28g • fibre 1g • protein 4g • salt 0.5g



### CASSIE BEST

Cassie is BBC Good Food's food director. She trained as a chef at Leiths School of Food and Wine, and has a passion for baking.  
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