

PLUCKLEY AND EGERTON GARDEN SOCIETY

CLASS 61

RECIPE FOR LEMON AND LAVENDER CAKE (DIANA HENRY)

Serves 8

Ingredients

300g granulated sugar
¾ tbsp dried lavender
175g plain flour
½ tsp baking powder
½ tsp bicarbonate of soda
¼ tsp salt
2 large eggs, lightly beaten
250g Greek yogurt
125ml mild-flavoured olive oil
Finely grated zest of a unwaxed lemon, plus 1 tbsp lemon juice
Icing sugar, to dust
Sprigs of fresh lavender, to serve

Method

1. Preheat the oven to 180°C/350°F/gas mark 4.
2. Butter a 20cm diameter, 6cm deep cake tin and line the base with baking parchment.
3. Put the granulated sugar and lavender into a food processor and whizz until the lavender has broken down.
4. Sift the flour, baking powder, bicarbonate of soda and salt together into a bowl. Stir in the lavender sugar.
5. In a jug, mix the eggs with the yogurt and oil.
6. Make a well in the centre of the dry ingredients and gradually stir in the wet ingredients.
7. Add the lemon zest and juice, but don't over-mix.
8. Scrape into the prepared tin.
9. Bake for 45-50 minutes, or until the cake is coming away from the sides of the tin and a skewer inserted into the middle comes out clean.
10. Turn it out, peel off the paper and set on a wire rack until cold.
11. Dust with icing sugar just before serving and decorate with sprigs of fresh lavender.