



# Gin and Tonic Cake

about 8 - 10 slices



Easy

up to 30 Min.



## Ingredients:

### For the Sponge:

175 g Margarine  
175 g Golden Caster Sugar  
3 Medium Eggs (beaten)  
Lime Zest  
200 g Self-Raising Flour  
30 ml Indian Tonic Water (2 tbsp)

### For the Syrup:

50 g Golden Caster Sugar  
15 ml Gin (1 tbsp)  
30 ml Indian Tonic Water (2 tbsp)

### To Decorate:

150 g Icing Sugar  
30 ml Gin (2 tbsp)  
15 ml Fresh Lime Juice (1 tbsp)  
Lime

## 1 For the Sponge:

First up preheat your oven to 180°C/ 160°C/ Gas Mark 4. Grab your 2lb loaf tin and give it a quick grease and line with baking parchment.

2 Pop your margarine and sugar into a bowl and beat together until light and fluffy.

3 Add the eggs and lime zest and continue to mix until your mixture is smooth, if it begins to curdle don't worry add a spoonful of flour and it'll be lovely and smooth in no time.

4 Sieve over the remaining flour and fold through your mixture until just combined. Pour in your tonic and mix again.

5 Pour your mixture into your prepared loaf tin and smooth the top. Pop in the oven to bake for 45-50 minutes until your sponge has risen and is a lovely golden brown, to double check it's fully baked pop a skewer into the centre and it should come out clean.

## 6 For the Syrup:

Whilst your cake is baking lets get the syrup ready; pop the sugar, gin and tonic in a saucepan and gently heat over a low heat to melt to sugar. Set aside.



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- 7 Once your cake is out of the oven poke a few small hole in the top using a skewer and pour over your syrup and allow to soak in.

- 8 **To Decorate:**

Once your cake has cooled, pop the icing sugar, gin and lime juice in a bowl and mix together until you have a smooth, pourable consistency – if it's too thick add a bit more liquid, if it's too runny add a bit more icing sugar. Pour your icing over the top of your cake and use a spoon to help tease the icing to cover the top of the cake and drip down the sides.

- 9 Finally decorate your cake with some lime slices and sprinkling of lime zest. Ta-dah you've just turned a drink into a scrumptious cake!

Tip from the Test Kitchen

- Your cake should keep in an airtight container for about 5 days, the syrup will help keep the cake moist.
- If you're feeling experimental why not have a go at using oranges instead of limes for a fruity twist!

