



# Lemon and Elderflower Drizzle Cake

12 - 16 servings

Medium

up to 300 Min.



- 1 Preheat your oven to 180°C/160°C fan oven/gas mark 4. Grease and line 3x 8inch round cake tins.
- 2 Beat together the softened butter and sugar in a bowl with an electric mixer until pale in colour and fluffy in texture.
- 3 Beat together eggs, Lemon Extract, elderflower cordial, and milk then add to the butter and sugar along with the flour and Baking Powder.
- 4 Mix until well combined.
- 5 Divide the cake batter evenly between the three baking tins.
- 6 Place in your preheated oven for 30-35 minutes. To test if the cake is ready insert a skewer into the centre of the cake and if it comes out clean then it is ready.
- 7 Make your drizzle by mixing together the elderflower cordial and lemon juice.
- 8 When the cakes are ready place on a wire rack and with a skewer stab small holes all over the top of the cake.

## Ingredients:

### For the Cake:

400 g Unsalted Butter , Softened  
500 g Golden Caster Sugar  
6 Eggs , 6 Large Eggs  
20 ml Dr. Oetker Sicilian Lemon Extract  
100 ml Whole Milk  
500 g Self-Raising Flour  
4 g Dr. Oetker Baking Powder  
60 ml Elderflower Cordial

### For the Drizzle:

1 g Lemon , Juice of Lemon  
100 ml Elderflower Cordial

### For the Buttercream:

300 g Unsalted Butter , Softened  
10 ml Dr. Oetker Sicilian Lemon Extract  
28 ml Double Cream  
200 g Lemon Curd  
45 ml Elderflower Cordial  
800 g Icing Sugar

### For the Lemon Glaze:

1 g Lemon , Zest and Juice  
100 g Icing Sugar

### For the Decoration:

Egg White , 1  
50 g Caster Sugar , White  
1 g Dr. Oetker Yellow Extra Strong Food Colour Gel  
50 g Raspberries  
50 g Blackberries



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- 9 Take your drizzle mixture and brush over each of the cakes dividing the drizzle evenly until the cakes have absorbed it all.
- 10 Cool the cakes in the tins on a wire rack for 30 minutes then turn out and cool completely.
- 11 Meanwhile make your buttercream. Place all the ingredients in a bowl and beat together with an electric mixer until pale in colour and fluffy in texture. Cover the bowl and keep at room temperature until ready to use.
- 12 Now make your meringue kisses. Preheat the oven to 140°C /120°C fan oven/gas mark 1, and line a flat baking tray with non-stick greaseproof paper.
- 13 In a bowl whisk your egg white until it forms stiff peaks, then gradually add the sugar whisking continuously until the mixture is stiff and glossy.
- 14 Take a piping bag and place it into a tall glass opening it out and rolling the end over the top of the glass. Using a fine paintbrush to paint three stripes on the inside of the piping bag from the bottom up the sides with the Yellow Colour Gel.
- 15 Put the meringue mixture into the piping bag and cut the end of the piping bag to make around a 2cm hole.
- 16 Pipe the meringue kisses onto your lined baking tray - hold the piping bag upright, gently squeeze and then lift up the piping bag to form a nice peak. The kisses should be about 3cm in diameter at the base.
- 17 Place in the oven and bake for about 45 minutes until the kisses are hard on the outside. Cool then store in an airtight container until ready to use.

When the cakes are cooled place one layer of cake on a 10 inch cake board or cake plate and cover with some of the buttercream. Make a well in the centre of the buttercream and spread the lemon curd on top of the butter cream just in the middle of the cake 1.5 inches away from the edge.

- 18 Repeat with the second layer of the cake.





- 19 Then add your third layer and crumb coat the whole of the cake with the remainder of the butter cream starting at the top of the cake then working your way down until the whole cake is covered in a thin layer of the buttercream but you can still see some of the cake coming through.
- 20 Make your lemon glaze by zesting and juicing 1 lemon then stir in the icing sugar to make a slightly thick glaze the same consistency as melted chocolate.
- 21 Spread your glaze onto the top of the cake allowing it to drip slightly down the sides of the cake.
- 22 Top the cake with the meringue kisses and berries to finish.

