

LINDA'S LEMON POPPYSEED CAKE

You'll need:

- 200g butter
- 1 ½ cups caster sugar
- 4 eggs
- 3 tbsp grated lemon zest
- 1 tbsp poppy seeds
- ½ cup lemon juice
- ½ cup cream
- ½ cup SR flour
- 1 ½ cups plain flour

Icing:

- 2 cups pure icing sugar
- 3 tbsp butter
- 3 tbsp lemon juice or a little more or less.

(Try 2 tbsp lemon juice to begin with and add the other only if needed. The icing should be stiffish.)

Method:

Preheat oven to 200°C.

Beat butter and sugar till soft. Add eggs one by one till well beaten.

Gently fold in other ingredients.

Place in a large cake tin lined with baking paper.

Scrape in batter.

Bake 40 minutes to an hour- depends on shape of tin- till firm and play brown on top.

Cool in tin.

Remove. Ice when completely cold.