



Peter and Louise's Lemon, Poppyseed and Olive Oil Cake

Cake ingredients

3 eggs

½ tsp salt

200g caster sugar

180g EV olive oil

150g buttermilk

Zest and juice of two lemons

250g sieved flour

3 Tbsp poppy seeds (50g)

2 ½ tsp baking powder

1. Whisk the eggs and salt on medium speed. When the eggs start to become foamy slowly add the sugar a few tablespoons at a time then once half is added slowly pour in the rest. The more it whisks the more air you incorporate, which is what we need. Once all the sugar is added and you can do a figure '8' with your eggs, they're ready.
2. Mix the olive oil, buttermilk, lemon zest and juice together. Fold this into the egg mixture.
3. Mix the dry ingredients together and fold in, making sure there are no flour lumps nor any oil streaks.
4. Divide evenly between two tins (approx. 520g each tin) and cook 170°C fan-bake for 25-30 minutes. Check it's cooked with a skewer which should come out clean.
5. Chill completely before removing from the tin as this cake is light, so handle with care!

Vanilla butter cream

340g butter, soft at room temperature

750 g icing sugar (sieved)

2 ¼ Tbsp milk

¼ tsp salt

1 ½ tsp vanilla paste

Freeze dried berry powders, purees etc.

1. Whip the softened butter with a paddle until pale and fluffy.
2. Add the icing sugar in 4 parts and continue to whip until mixture becomes light and fluffy.
3. Add the milk, salt and vanilla and keep mixing until mixture comes together. Don't forget to scrape down the bowl to ensure there are no butter lumps at the bottom of the bowl.
4. At this point you can add your fruit powders / purees / colours and mix to incorporate – some will need to be mixed into water to form a paste first.

