

THE HUMMINGBIRD BAKERY'S LEMON & THYME DRIZZLE CAKE



FOR THE LOAF

190g soft, unsalted butter
190g flour
zest of 2 lemons
190g caster sugar
1 tsp baking powder
3 large eggs
1/4 tsp salt
25ml sour cream

3 tsp finely chopped lemon thyme leaves (*If you don't have any lemon Thyme, there is a pot by the defib outside the village hall so please take a few stems*)

FOR THE SYRUP

40g caster sugar
zest and juice of 1 lemon
2 tsp finely chopped lemon thyme leaves
40ml water

1. Preheat the oven to 175C and grease a loaf tin.
2. In a mixer (if you have one), or with a hand whisk, beat together the butter, sugar, lemon zest and thyme. Start slowly so that they come together and then turn up the speed until they are light and fluffy. Add one egg at a time, scraping the sides of the bowl after each egg to make sure it's all mixed in.
3. Sift together the flour, baking powder and salt. I sift my ingredients twice (once on weighing and once again when adding to the wet ingredients) so sift it in, half at a time, to the butter mixture and mix it in lightly (I do this on a medium speed). Stir the sour cream in (also lightly), and then pour into the loaf tin.
4. Bake for 45-60 mins, or until a skewer inserted comes out clean. After around 45 mins you can lay some foil lightly over the top to stop the top of the cake burning, but allowing the centre to cook through.
5. Whilst the loaf is in the oven make the syrup. Put all the ingredients in a saucepan and bring them to the boil, letting it reduce by half until you have a syrup. Pour the syrup gently over the loaf as soon as it comes out of the oven, whilst it is still cooling in the tin. **Handy hint** is to pour the syrup through a sieve onto the cake – that this stops any big lumps of thyme or lemon clumping on the cake.
6. Remove from the tin once it's cooled (about another 20 minutes) and decorate it with one or two sprigs of the lemon thyme. **Another hint** is to get those decorative sprigs on whilst the cake is still warm and the drizzle sticky (it will help them stick better to the cake).

Allow to cool completely and but don't eat but take along to village hall for judging!

Let us know if you are happy for us to sell your cake and/or biscuits for teas and cakes in aid of village hall.