

GLUTEN FREE LEMON DRIZZLE

- **150g Unsalted Butter (softened)**
- **150g Caster Sugar**
- **3 Large Eggs:**
- **100g Ground Almonds**
- **150g Gluten-Free Self-Raising Flour**
- **1 tsp Baking Powder** (ensure it's gluten-free)
- **Zest of 2 Large Lemons**
- **2 tbsp Lemon Juice**
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- **For the lemon drizzle**
- **100g Icing Sugar:** Dissolves quickly and gives a smooth drizzle.
- **Juice of 1 Large Lemon:** For a tangy, sweet glaze.

Preheat your oven to 350°F (180°C). Grease and line an 20cm x 10cm/ 8×4-inch loaf tin with parchment paper for easy removal.

In a large mixing bowl, use an electric mixer to cream the softened butter and caster sugar together until light and fluffy. This should take about 2-3 minute

Add the eggs one at a time, beating well after each addition. This will help to incorporate air into the batter, giving the cake a light texture.

Gently fold in the ground almonds, gluten-free self-raising flour, baking powder, and lemon zest. Pour in the 2 tablespoons of lemon juice, and mix until just combined. Be careful not to overmix, as this can make the cake dense.

Pour the batter into the prepared loaf tin and smooth the top with a spatula. Bake in the preheated oven for 45-50 minutes, or until a skewer inserted into the centre comes out clean. The top should be golden brown.

While the cake is baking, prepare the lemon drizzle. In a small bowl, mix the icing sugar with the juice of 1 lemon until smooth. Adjust the consistency with more lemon juice if needed to make a pourable glaze.

Once the cake is out of the oven, let it cool for 10-15 minutes in the tin. Poke small holes in the top with a skewer, then pour the lemon drizzle over the cake, allowing it to seep in. Let the cake cool completely in the tin before serving.

DATE AND WALNUT CAKE

- 200g pitted dates, roughly chopped
- 200ml boiling water
- 1 teaspoon baking soda
- 100g unsalted butter, softened
- 150g caster sugar
- 2 large eggs
- 200g self-raising flour
- 1 teaspoon ground cinnamon
- 100g walnuts, chopped
- A pinch of salt

Preheat your oven to 180°C (350°F). Grease and line a 20cm (8-inch) round cake tin with parchment paper.

Place the chopped dates in a bowl, pour over the boiling water, and sprinkle with baking soda. Let the dates soak for about 10 minutes until softened. This step helps break down the dates, adding moisture and natural sweetness to the cake

In a large mixing bowl, cream the softened butter and caster sugar together until light and fluffy. This should take about 3-4 minutes.

Add the eggs, one at a time, beating well after each addition. This ensures a smooth batter and prevents curdling.

Sift the self-raising flour, cinnamon, and a pinch of salt into the bowl with the wet ingredients. Gently fold the flour mixture into the batter until just combined.

Stir in the soaked dates (including any remaining soaking liquid) and chopped walnuts, folding them into the batter until evenly distributed.

Pour the batter into the prepared cake tin, smoothing the top with a spatula. Bake in the preheated oven for 45-50 minutes, or until a skewer inserted into the centre of the cake comes out clean.

Remove the cake from the oven and allow it to cool in the tin for 10 minutes before transferring it to a wire rack to cool completely.