

## Recipe of the month

### STEPHANIE'S LEMON SYRUP CAKE



~ 24cm ring tin ~

150g unsalted butter, soft

3 lemons, zest only

1/2 vanilla pod, seeds only

3 eggs

160g SR flour

50ml milk

#### **Syrup**

120g icing sugar

3 lemons, juice only

#### **Serve**

300ml thickened cream, lightly whipped

20g pistachios, finely chopped

Preheat oven to 165C, line and grease cake tin and set aside.

In a clean bowl, beat together butter, sugar, zest and vanilla until pale and fluffy, 3 to 5 minutes.

Add eggs, one at a time, making sure each is incorporated before the next is added.

Fold in flour, followed by milk, mixing until combined.

*If the mix is a little stiff, add a dash more milk.*

Pour mix into tin, spreading evenly.

Pop into oven and bake 40 to 50 minutes or until skewer comes out clean.

Remove from oven and allow to stand in tin.

To make syrup, heat, sugar, and juice over a medium heat, cooking until liquid has reduced by half.

Using a skewer, randomly prick holes into top of warm cake. Gently pour syrup over whole of cake and leave to cool.

Once cool, remove from tin and top with cream and pistachios.