

# Kiki-Bee's lemon and lime drizzly poppy cake



Nadia and her daughter Lily, also known as Kiki-Bee, love to bake together!

## Ingredients

225g unsalted butter  
(make sure it's nice and soft)

225g caster sugar

225g self-raising flour

4 eggs

Zest of a lemon

3 tbsp poppy seeds

Juice of 1½ limes

80g caster sugar

## Method

- 1 Heat the oven to 160C, Gas Mark 3, and grease and line a 450g loaf tin.
- 2 Put the butter and sugar into a large bowl and whisk until it turns really pale and fluffy.
- 3 Then whisk in the eggs gently, one at a time, alternating with a tbsp of the measured flour.
- 4 Stir in the lemon zest, poppy seeds and the rest of the flour and mix well. Spoon into the prepared tin and bake for 45-55 mins.
- 5 Test whether it's done by inserting a skewer into the middle. If it comes out clean, it's ready. Now leave it to cool in the tin and make the drizzly bit by mixing the lime juice and sugar.
- 6 Prick the top of the cake all over with a fork then pour the drizzle over it. Don't take it out of the tin until it's cool.



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# Raspberry rose-cream sponge

## Ingredients

120g self-raising flour  
1 tsp baking powder  
120g softened butter

120g caster sugar  
2 large eggs lightly whisked  
Zest of whole unwaxed lemon

## Method

**Heat oven to 190C, Gas Mark 5**

- 1 Grease and line two 18cm cake tins. Put butter and caster sugar in a large bowl and whisk until light and fluffy. Gradually whisk in the eggs and then stir in the flour, baking powder and lemon zest. Spoon the mixture into the prepared cake tins.
- 2 Bake for 20 minutes or until light golden brown. Allow the sponges to cool completely and then put the buttercream into an icing bag and pipe on to the cake. Dust with icing sugar.

## Rose raspberry buttercream

140g butter  
240g icing sugar

4 tbs raspberry jam  
½ tsp edible rose-water

- 1 Whisk the butter in a large bowl until nice and soft then add half the icing sugar and beat until smooth.
- 2 Add the remaining icing sugar and the rose-water. Beat the mixture until creamy and smooth.
- 3 Beat in a little milk, if necessary, to loosen the mixture. Stir in the jam until well combined.

