

## - Berry & Elderflower Summer Cake -

dessert > Berry & Elderflower Summer Cake

A cake easy to make and perfect for summer.



serves **7-8** and ready in approx. **1 hour**.  
(+ cooling and refrigeration )

### Shopping LIST:

**3 eggs, 50g natural yogurt, 25ml milk, 225g softened butter, 100g caster sugar, 225g flour, 1tsp baking powder, finely grated zest of ½ lemon, 35ml ready-made elderflower syrup.**

**For the filling: 70g softened butter, 1tsp icing sugar, 150g full fat cream cheese, juice of ½ lemon.**

**Decorate** with: *icing sugar* and top with **blueberries** and **raspberries**.

### Method:

- Preheat oven to **160°C fan**. Grease a deep **25cm** springform cake tin.
- In another large bowl, beat **225g** softened **butter** with **100g** caster sugar until you have a fluffy mixture. Sift **225g flour**, **1tsp** baking powder, the **egg mixture** and the finely grated zest of **½ lemon**. Mix again until smooth.
- Scrape the batter into the cake tin. Level the surface and bake for **35 minutes** until a skewer poked in, comes out clean.
- Keeping the **cake** in the tin (but out of oven), poke all over the surface with a skewer then spoon over **35ml** ready-made **elderflower syrup** (make your own elderflower syrup). Leave to cool in the tin. Once cool, refrigerate for **2 hours**.

### To make the filling:

- Beat **70g** softened butter until smooth. Add **1tsp** icing sugar, **150g** full fat cream cheese and the juice of **½ lemon**. Whisk again until smooth.
- Split the cake in half. Place one base layer of cake on a plate and top with the **filling** and put the other cake layer on top. Refrigerate for **2 hours** or overnight until set.
- When ready to decorate, sift **icing sugar** over **top** of cake and top with **blueberries** and **raspberries**.



"enjoy it!"

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