

LEMON AND THYME CAKE



GROWING THE FUTURE
TYFU'R DYFODOL

A simple, moist lemon sponge soaked with thyme and lemon syrup.

Ingredients:

- 200g butter
- 200g golden caster sugar
- 100g plain flour
- 1 tsp baking powder
- 100g ground almonds
- 4 eggs
- 1 lemon, zest only
- 1 tsp thyme leaves

For the topping:

- 4 tbsp sugar
- 2 large lemons, juice only
- ½ tsp thyme leaves

Method:

1. Preheat the oven to 160°C and line a 900g loaf tin with baking parchment.
2. Cream the butter with the sugar until pale and fluffy. In a separate bowl sift together the flour and baking powder then mix with the almonds.
3. Add the eggs, one at a time, mixing well after each addition.
4. Mix the lemon zest with the thyme leaves. Pound the two together with a pestle, or some other heavy weight, and stir into the cake mixture.
5. Gradually fold in the flour, baking powder and almonds.
6. Spoon the cake mixture into the lined tin and bake for 45 minutes.
7. For the topping, dissolve the sugar in the juice of the lemons over a moderate heat and stir in the thyme leaves (a few flowers would be good here too). As the cake comes from the oven, spike the surface with a skewer and spoon over the syrup.
8. Leave to cool and serve in slices.

GROWING THE FUTURE

The Growing the Future project at the National Botanic Garden of Wales is a five-year project to champion Welsh horticulture, plants for pollinators, the protection of wildlife and the virtues of growing plants for food, fun, health and well-being.

Whether you are a seasoned gardener, a fledgling grower or a budding beekeeper – we want to help provide training, information and support to you. For more information on the project's events and courses, please visit botanicgarden.wales/science/growing-the-future.

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