

# Cake Break

1 May 2009



Tandil Lemon Cake  
with a cherry topping

**MS**

Multiple Sclerosis Society

from the  
Hairy Bikers

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# Tandil lemon cake with a cherry topping

## Ingredients

100g/ 3½oz unsalted butter (at room temperature)	350g/ 12oz plain flour
225g/ 8oz caster sugar	2 tsp baking powder
3 eggs separated	½ tsp of cinnamon
1 tbs lemon zest	200ml/ 7fl oz whole milk
	pinch of salt

## The Fruit Topping

300g/ 10½oz tinned or bottled sweet dark cherries in syrup	2 tbs lemon juice
1 tbs corn flour	2 tbs cherry brandy

## Method

1. Pre-heat the oven to 180°C/ 350°F/ Gas 4, butter the inside of a 9inch/ 23cm spring form tin and line with buttered parchment paper.
2. In an electric mixer beat the butter and sugar until light and fluffy. Beat in the egg yolks one at a time then add the lemon zest.
3. Blend the flour, cinnamon and baking powder together in a bowl and add to the butter and sugar mixture. Beat together to form crumbs. Then add the milk gradually and mix to form a heavy batter.
4. In another bowl beat the egg whites until they form soft peaks then fold carefully into the cake mixture.
5. Pour the cake mixture into the cake tin and bake in the pre-heated oven for 25-30 minutes or until a skewer inserted into the centre can be removed cleanly.
6. Set aside to cool.

## For the topping

1. Drain the cherries and reserve a cup of the syrup.
2. Place the reserved syrup in a saucepan and bring to the boil reduce the heat to a simmer.
3. Mix the corn-flour with the lemon juice and add to the syrup stirring constantly when thick remove from the heat and add the cherry brandy, set aside to cool.
4. On the warm cake add a layer of cherries then pour over the syrup.
5. Leave to cool completely before serving best with a big dollop of ice cream or clotted cream.