

Cumnor Gardening Club – Spring Show 2026

Elderflower and lemon drizzle cake, Class 26

225g/8oz butter, softened
225g/8oz caster sugar
4 large eggs
225g/8oz self raising flour, sifted
zest and juice of 1 lemon
100ml/4fl oz Elderflower Cordial
30ml/2tbsp granulated sugar

Preheat the oven to 180C/fan 160C/Gas mark 4. Grease a 20 cm round deep, loose bottomed tin and line with baking parchment.

Place the butter, sugar and lemon zest in a large bowl. Whisk to beat the butter and sugar together until they are pale and fluffy. Gradually add the eggs, whisking well between additions and adding 2 tbsp of the flour with the last egg, to prevent curdling.

Sift over the remaining flour, then gently fold in with a metal spoon along with 2 tbsp of hot water. Spoon into the prepared tin, level the surface and bake for 45-50 minutes or until it is shrinking away from the sides of the tin. A fine skewer inserted in the centre should come out clean. Cool in the tin for 5 minutes.

Squeeze the lemon juice, then sieve to remove the bits and stir in the cordial. Use a fine skewer to prick the cake all over. Pour over the syrup, then sprinkle over the sugar – it should sink in but leave a crunchy crust. Leave to cool completely before removing the cake from the tin.