

Taste the Hills

Recipes and Tips

Iced Rosemary Cake

4 sprigs of rosemary	3 eggs beaten
175g unsalted butter	225g self raising flour
175g caster sugar	Juice and grated rind of a lime
2 tsp vanilla essence	2 tbsp milk

Glaze

225g icing sugar
Grated rind and juice of a lime (plus the rosemary)

Method

Turn on oven to 180C/350F/gas4

1 Grease and line a 6 inch tin. Finely chop the rosemary leaves and put half in a bowl with the butter and sugar. Beat until pale and creamy and stir in the vanilla essence.

2 Gradually beat in the eggs, adding a little flour as you go to prevent curdling. Sift in the remaining flour and fold in. Add zest and juice of the lime. Fold in the milk.

3 Turn in to the prepared tin and bake for 50 mins until a skewer comes out clean.

4 Meanwhile, heat 2 tbsp water with the remaining rosemary leaves and leave to cool.

5 Sift the icing sugar into a bowl and add the lime rind and juice and strain in the rosemary liquid. Stir until consistency of pouring cream.

6 Leave cake to cool for 5 mins before sliding a knife between cake and lining paper. Pour over the icing so that it runs down the sides and leave in the tin until cold.

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