

## Lemon & Poppy Seed Sponge Cake



These recipes are gluten-free and delicious served hot or cold with custard or ice-cream this Festive Season. They both use our Gluten-Free Self Raising Flour, which has recipes on the back of the pack.

### Lemon & Poppy Seed Sponge Cake

**Ingredients:**

125g HCW Gluten-Free Self Raising Flour

100g butter

125g castor sugar

2 eggs

3 tbsp lemon juice

1 tbsp grated lemon rind

1 tbsp poppy seeds

**1 tbsp icing sugar**

**Method:**

1.

**Place flour, softened butter, sugar, eggs, lemon juice, rind and poppy seeds into a bowl and beat well.**

2.

**Pour into a greased baking tin**

3.

**Bake at 190°C (conventional oven) or 170°C (fan assisted oven) for 45 minutes.**

4.

**Turn out onto a wire rack to cool.**

5.

**When cold, dust with icing sugar.**