

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.