



Mission FOURTEEN

Lemon and lime butter cake

This is a yummy, squidgy cake that zings with bright citrus flavours. It makes a great tea-time treat, on its own or warm with a dollop of Greek yoghurt or whipped double cream. Mmm.

Tummies are rumbling so get your ingredients ready and let's go. Don't forget to share your cake with us at **#BodenMiniMissions** for a chance to win a £150 voucher. Or you can upload your photo to the gallery at bottom of the Mini Missions page at [boden.com](https://www.boden.com).

Lemon and lime butter CAKE

You will NEED

- 300g butter, at room temperature
- 425g caster sugar
- 4 eggs
- 280g self-raising flour
- 2 tsp baking powder
- 5 tbs lemon juice plus the zest from a lemon
- 4 tbs lime juice plus the zest from a lime
- 2 tbs Greek yoghurt or double cream

For the ICING

- 200g icing sugar
- The juice of half a lemon and half a lime

For the CANDIED PEEL (optional)

- 110g leftover skin
- 350g sugar



1. Pre-heat the oven to 180°C/350°F/Gas Mark 4. Grease and flour a 24 cm springform tin.
2. Cream the butter and sugar by hand or with a mixer until the mixture is pale, light and fluffy.
3. Break in the eggs one at a time. Make sure each one is mixed in before adding the next one.
4. Sift in the flour and baking powder. Mix again.
5. Zest and juice the lemons and limes. Slowly add to the mixture.
6. Add the cream or Greek yoghurt. Finish mixing and put in the cake tin.
7. Bake in the middle of the oven for 45-50 minutes until a skewer comes out clean.
8. To make the icing, sift the icing sugar into a bowl and stir in the juice a little at a time. Not too much - the icing should be fairly stiff (but still pourable).
9. To make the candied peel, cut the lemon and lime shells into quarters and scrape away any inside flesh with a spoon. Cut the rinds into wide strips and pop them in a small saucepan.
10. Cover them with water, bring to the boil and simmer for a few minutes. Strain off the water and repeat. Strain again, then add a final 250ml of water and half the sugar.
11. Dissolve the sugar and simmer gently for 30 minutes. Add the rest of the sugar and simmer gently until the peel is translucent - about 45 minutes.
12. Decorate the cake with the icing, silver balls, candied peel or simply some pretty zest.
13. Cut yourself a BIG slice.

