

St Clement's Cake

½ lb butter, very soft

½ lb sugar (I used half turbinado half granulated, but you could use all of one or the other)

½ lb eggs, weighed in their shells (about 4 large), at room temperature

½ lb self-raising flour*

½ lemon

½ orange

½ cup candied peel (optional)

¹/₃ cup granulated sugar, for the glaze

Preheat oven to 350°F. Grease an 8 1/2" x 4 1/2" loaf tin and line with parchment paper. Set aside.

In a large mixing bowl, cream the butter and half pound of sugar then beat in the eggs one at a time. Stir in the flour in a few additions, combining well after each addition. Zest the lemon and orange into the batter and fold in along with the candied peel. Spoon batter into prepared tin and bake in the middle of the oven 45 to 50 minutes, or until a cake tester comes out clean. Cool in the tin for about 10 minutes before turning out on a wire rack to cool completely.

To make the glaze, juice the lemon and orange halves. Dissolve the ¹/₃ cup sugar in the citrus juice and brush over the top and sides of the fully-cooled cake. Leave a few minutes to let the glaze set up before enjoying. Store in an airtight container.

Serves 12

*or ½ lb all-purpose or cake flour plus 2 ½ teaspoons baking powder and ½ teaspoon salt

Lovely

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<http://laurenhairston.com/st-clements-cake>