

Clotted Cream Cake.



Makes 8 individual cakes

Ingredients

2	Large Eggs (room temp)
225g	Golden Caster Sugar
2	Zest of Unwaxed Lemons
255g	Cornish Clotted Cream (Rodda's is best !) - room temp
1/4tsp	Salt
225g	Plain Flour (I used Cotswold Flour Heat Treated)
2tsp	Baking Powder
20+	Fresh Blueberry
20+	Fresh Raspberry

Butter for greasing

I used a x8 mini loaf/financier tins
Or you could use an 8" round cake tin

Method

1. Preheat the oven to 180°C and lightly grease the loaf tins, or line and grease your cake tin.
2. Zest your lemons
3. Put the eggs, sugar, and lemon zest into a large bowl, using an electric whisk or mixer, whisk well until they are thickened and lighter in colour.
4. Beat the clotted cream until smooth, and gently stir into the egg/sugar mixture with the salt.
5. Sift the flour/baking powder into the bowl and carefully fold this into the mixture . And fold until thoroughly combine
6. Place a diagonal line of fruit into the base of each loaf tin
7. Divide the mixture equally into each tin
8. Add another diagonal line of fruit to sit on top of the mixture.
9. Bake in the preheated oven for approx 30mins (45-50 for a cake tin), until the cake is a good golden brown and firm, and a cocktail stick inserted into the centre comes out clean.
10. Leave for 5 mins to firm up, then carefully remove from the tin, and leave to cool completely on a wire rack.