

Earl Grey, Lemon, and Fruit Cakes

Makes 6

Hands-on Time 50 minutes (plus overnight for soaking the fruit)

Baking Time 20 minutes

Ingredients

- 2 tbsp loose leaf Earl Grey tea (divided)
- 200g raisins and currants
- 3 tbsp plain flour (for dusting)
- 140g caster sugar (divided)
- 90g unsalted butter (softened)
- 1 large egg
- 140g self-raising flour (sieved)
- 1 lemon
- 150g icing sugar

Equipment

- Saucepan
- Small sieve
- Measuring jug
- Clingfilm
- Bundtlette tin (6 moulds)
- Pastry brush
- 2 microwaveable bowls
- Microwave
- Wooden spoon
- Food processor or coffee grinder
- Large bowl
- Spatula
- Micro-grater
- Spoon
- Cake tester or skewer
- Hand juicer
- Small whisk
- Mixing bowl
- Piping bag with fine circular nozzle

Method

1. Prepare the tea-soaked fruit

- Boil 170ml water with ½ tbsp tea leaves. Steep for 15 minutes, then strain 140ml of tea into a jug.
- Add the raisins and currants to the tea, cover with clingfilm, and refrigerate overnight.

2. Prepare the tin

- Melt 20g butter in the microwave and brush it into every crevice of the bundtlette tin.
- Dust each mould with ½ tbsp plain flour, tapping out the excess.

3. Make the cake batter

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Grind ½ tbsp tea leaves with 70g sugar in a food processor until fine. Add to a large bowl.
- Pulse another ½ tbsp tea leaves until coarse and set aside in a small bowl.
- Cream the remaining butter and tea-sugar mixture in the large bowl. Beat in the egg.
- Fold in the self-raising flour, then add the soaked fruit and tea. Mix until combined.

- Grate half the lemon zest into the batter and fold in. Grate the remaining zest into the coarse tea mixture and mix gently.

4. Bake the cakes

- Divide the batter evenly among the moulds, smoothing the tops.
- Bake on the middle shelf for 20 minutes or until a cake tester comes out clean.

5. Make the tea syrup

- While the cakes bake, combine 100ml water, 70g sugar, and ½ tbsp tea leaves in a saucepan. Dissolve the sugar, bring to a boil, then remove from heat.
- Prick the baked cakes and spoon the syrup over them, avoiding tea leaves.

6. Cool and decorate

- Cool the cakes in the tin for 30 minutes, then invert onto a wire rack.
- Mix the icing sugar with 1 tbsp lemon juice, adding more juice (1 tsp at a time) until thick but not runny.
- Pipe the icing along the creases of each cake. Sprinkle with the lemon-infused tea mixture.

Enjoy!