



White chocolate and lemon drizzle bundt

by Tea Party Queen Suzy Pelta

Ingredients

For the cake

150g white chocolate
240g unsalted butter
350g caster sugar
4 eggs (large)
380g self raising flour
Zest of 1 ½ lemons
100ml whole milk

For the drizzle

Juice of 2 lemons
250g icing sugar
100ml water

For the decoration

150g white chocolate
Jar of lemon curd

You will need a Bundt tin

Method

- 1 Preheat the oven to 170°C and thoroughly and carefully grease your Bundt tin.
- 2 Melt the white chocolate over a pan of simmering water and set aside to cool slightly.
- 3 Cream the butter and sugar together in the bowl of a freestanding mixer. Leave to beat for 3-5 minutes, until pale and fluffy.
- 4 Add in one egg, beat thoroughly, then add a quarter of the flour and mix until completely incorporated.
- 5 Repeat this process with the remaining eggs and flour, and with the final quarter of flour add in the milk.
- 6 Add the lemon zest to the melted white chocolate, stir and then add the lemony chocolate mixture to the main bowl. Mix together.
- 7 Spoon the thick cake batter into your Bundt tin, tap the tin on the work surface to remove air bubbles, and then bake it in the oven for 40-50 minutes until a cake tester comes out clean.
- 8 Once baked, remove the cake from the oven and leave to cool in the tin on a wire rack. Put all of the drizzle ingredients in a pan and heat until you have a sugar syrup.
- 9 Using a toothpick, prick holes all over the warm cake and pour the drizzle over it.
- 10 Allow the cake to cool completely before removing it from the tin and transferring it to a cake stand.
- 11 Melt the remaining white chocolate and stir the lemon curd to loosen it, before spooning both over the cake.

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