PREP: 20 min
COOK: 70 min
SERVES: 12

Citrus Syrup Cake

A tangy syrup cake is an afternoon tea classic, and should be part of all home bakers' repertoire. Our go-to recipe is perfectly moist and easy to mix up with any kind of citrus fruit - scroll to the bottom of the method for ingredient conversions.

Ingredients

Cake

1 ½ cups (330g) caster sugar
3 large eggs
1 tbsp citrus zest (see notes)
2 1/3 cup (350g) plain flour
1½ tsp baking powder
1 tsp salt
1 cup (250ml) full cream milk
1 tbsp (20ml) citrus juice
2 tsp Queen Vanilla Bean Paste
200g unsalted butter, melted & cooled

Syrup

Method - Cake

STEP 1

Preheat oven to 170°C (fan forced). Grease and line a large 23cm x 13cm loaf tin.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, add sugar, eggs and zest and mix until well combined.

STEP 3

Combine milk, Vanilla Bean Paste and lemon juice in a jug. Set aside.

STEP 4

Combine flour, baking powder and salt in a separate bowl. Set aside.

STEP 5

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Ingredients

¼ cup (55g) caster sugar

2 tbsp (40ml) citrus juice (lemon, orange or lime)

1 tbsp of zest

Method - Cake

With mixer on low, add half the flour mixture, followed by half the milk mixture, mixing to combine. Repeat with remaining ingredients and mix until well incorporated.

STEP 6

Turn the mixer down to low speed, slowly add the melted butter in a steady stream and beat until well incorporated. Pour mixture into prepared tin and bake for 1 hour 10 minutes or until and inserted skewer comes out clean.

Method - Syrup

STEP 1

Combine all ingredients in a medium heavy based saucepan over a low heat. Stir until sugar has dissolved before bringing up to a medium heat and boiling for 2-3 minutes or until mixture has thickened slightly. Remove from heat.

STEP 2

Straight out of the oven, poke cake all over with a skewer and pour over syrup. Allow to cool for 20 minutes before inverting onto a wire rack. Best served warm with a generous dollop of cream.

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