



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
- 1 ½ 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 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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