

## **To make an 8" Square cake:**

### **Cake Ingredients**

500g Self-raising flour  
500g Castor sugar  
500g unsalted butter  
40g poppy seeds  
2 Lemons grated rinds  
3 Lemons squeezed juices  
8 Medium eggs

### **Topping Ingredients**

1 Kg Icing sugar  
270g Philadelphia  
110g Butter (Paul used salted, but you can use either)  
Rind of 1 lemons  
1 tablespoon of lemon juice  
1/2 teaspoon of vanilla extract

### **Cake Method**

1. Preheat oven to 150C
2. Cream the butter and sugar
3. Add 1 egg at a time followed by one spoon of flour until all the eggs and flour are mixed through
4. Fold-in the poppy seeds, lemon juice and lemon rinds
5. Grease cake tin then add the mix, then pop in the oven for 1hr 45mins.

### **Topping Method**

1. Cream the Philadelphia and butter
2. Add the vanilla extract and lemon juice and rind
3. Slowly add the icing sugar to achieve the right consistency

### **Tools**

Mixer  
Oven  
Sieve  
Mixing bowls  
Scraper

Grater

Baking tins

Greaseproof paper

Scales

Large spoon