

LEMON RASPBERRY CAKE

INGREDIENTS:

FOR CAKE:

- 1 ½ cups (3 sticks) salted butter at room temperature
- 1 ½ cups sugar
- 1 tablespoon lemon zest
- 1 tablespoon LorAnn Alcohol-Free Vanilla Extract
- 1 tablespoon LorAnn Lemon Bakery Emulsion
- 6 eggs
- 2 ½ cups all-purpose flour
- ½ + ¼ teaspoon baking powder
- 1 tablespoons poppy seeds

FOR QUICK RASPBERRY JAM:

- 1 cup frozen raspberries
- 2 tablespoons sugar
- 1 teaspoon lemon juice

FOR LEMON RASPBERRY GLAZE:

- 2 cups confectioners' sugar
- 1 teaspoon LorAnn Lemon Bakery Emulsion
- 1 teaspoon LorAnn Raspberry Bakery Emulsion
- 2-4 tablespoons water or milk for thinning



DIRECTIONS:

FOR QUICK RASPBERRY JAM:

1. For the quick raspberry jam, cook the frozen raspberries, sugar, and lemon juice over medium heat for 15 minutes. Transfer to a container and refrigerate until cooled.

FOR CAKE:

1. Heat oven to 325°F.
2. Whisk together butter and sugar until pale and fluffy. Fold in lemon zest.
3. Add vanilla extract and lemon flavoring.
4. Add eggs one at a time and whisk until all eggs are incorporated.

5. Mix together flour and baking powder. Add half to the wet ingredients and mix until just combined. Add in the remaining half along with the poppy seeds and mix to combine.
6. Spoon half of the batter into a large buttered and floured loaf tin. Spoon the quick raspberry jam in the center in a vertical line through the length of the pan. Spoon the remainder of the batter. Bake for 60-70 minutes or until a skewer comes out clean. Do not overbake or it will dry out. Let cool for 10 minutes in the pan before carefully unmolding.

FOR GLAZE:

1. Whisk together all the ingredients for the glaze until desired consistency is achieved. Cover and keep aside until use.

ASSEMBLY:

1. Pour Lemon Raspberry Glaze over cooled cake.
2. Decorate with whipped cream, fresh raspberries, and lemons. - optional

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