

Gin and tonic cake



This is a great excuse to try some of Wales' award-winning gins from artisan distilleries.

Serves 8 | **Prep** 30 minutes | **Cook** 45 minutes

Ingredients

200g unsalted butter, softened, plus extra for greasing
175g caster sugar
4 large eggs, beaten
200g self-raising flour
½ teaspoon baking powder
1 teaspoon juniper berries, crushed
zest 1 lime, finely grated
75ml gin from Wales

Icing

125g icing sugar
zest 1 lime plus extra to decorate
1 tablespoon lime juice
2 tablespoons tonic water

Method

- 01 Preheat the oven to 180°C/160°C fan/Gas 4. Grease and line base and sides of a 900g loaf tin or a 23cm ring tin with baking parchment.
- 02 In a large bowl beat the butter and sugar until light and fluffy - about 5 minutes.
- 03 Gradually add the eggs, beating well after each addition.
- 04 Fold in the flour, baking powder, juniper berries and lime zest, followed by the gin. Spoon into prepared tin and bake for 40 – 50 minutes until a skewer inserted into the centre comes out clean.
- 05 If you want a strong gin hit, as soon as the cake comes out of the oven, pierce the cake with a fine skewer and feed with a few tablespoons of gin.
- 06 Make the icing by mixing together the icing sugar with the lime zest, juice and the tonic water. Remove the cooled loaf from the tin, transfer to a board and peel off parchment. Pour the icing over the cake and decorate with the lime zest. Leave the cake to set before serving.