



Lemon Drizzle Cake

A surprising and delicious solution for your surplus mash!

Inspired by Tim Cramp

Ingredients

For the cake

- 200g butter, softened
- 200g golden caster sugar
- 4 eggs
- 175g ground almonds (*switch for polenta or wheat-free flour to make this recipe nut-free*)
- 250g mashed potato (cold)
- Zest of 3 lemons
- 2tsp gluten-free baking powder

For the drizzle

- 4tbsp granulated sugar
- Juice of 1 lemon



Method

- Heat oven to 180C/Fan 160C/Gas Mark 4
- Butter and line a deep 20cm round cake tin
- Beat the sugar and butter together until light and fluffy, then gradually add the egg, beating after each addition
- Fold in the almonds, cold mashed potato, lemon zest and baking powder
- Tip mixture into the tin, level the top
- Bake for 40-45 minutes or until golden and a skewer inserted into the middle of the cake comes out clean
- Turn out onto a wire rack after 10 minutes of cooling
- Mix the granulated sugar and lemon juice together, then spoon over the top of the cake, letting it drip down the sides
- Let the cake cool completely before slicing



Winter Warmer Tea

Inspired by Tuuli Tornstrom

Ingredients

- Fresh ginger peelings
- Fresh herb leaves
- Lemon zest
- Orange zest
- Honey
- Your choice of warming spices – we recommend cinnamon, allspice, clove and nutmeg



Tea and cake with a twist! This tea is a good candidate for the reuse of surplus – most of us have spices losing their flavour in the back of a cupboard, so put them to good use!

While you're making your cake, boil a kettle & pour the water into a teapot. Grab a handful of the spices you have and steep with citrus zests, ginger peelings, herbs such as lemon verbena, mint, sage, and a drop of honey.

Sip and adjust to taste, strain and either drink hot or chill.

Top tip! Use the leftover lemons from the cake recipe and more fresh ginger to create your own Lemon & Ginger Tea