

Lemon & Lime Madeira cake

Cake ingredients

- 170g Butter - at room temperature
- 170g margarine - at room temperature
- 450g caster sugar
- Juice and rind of 1 lemon (this is for the cake, sugar syrup and buttercream)
- Juice and rind of 1 lime (this is for the cake, sugar syrup and buttercream)
- 7 medium eggs- at room temperature
- 510 plain flour
- 3 ½ tsp baking powder
- 7 tbsp water

Sugar syrup ingredients

- 40g caster sugar
- 40ml water
- 1 tbsp lemon & lime juice (taken from original fruit)

Buttercream ingredients

- 450g butter- at room temperature
- 450g sieved icing sugar
- 1 ½ tbsp lemon & lime juice (taken from original fruit)



To make the cake

1. Line three 8" cake tins with silicon paper and pre heat your oven to
2. 180°C (Fan oven 160°C). I use sunflower oil to grease the tin so the cake stays soft. Butter tends to bake too quickly giving you a harder cake on the outside.
3. Start by creaming the butters together then add the sugar and beat till it's pale and fluffy.
4. Very slowly add the eggs - a spoonful at a time. Add a spoon of the flour to prevent curdling if necessary.
5. Grate all of the rind from the lemon and the lime then juice them both. Run the juice through a sieve so there are no pips or pith. These will be used for the cake, the buttercream and the sugar syrup so don't put it all in the cake at once or you'll end up with a very, very zingy cake! Put 3 ½ tbsp of juice into the cake mix and set the rest aside.
6. Sieve the flour and baking powder into a separate bowl and have the hot water ready. Add the flour and water in three goes. This produces the fluffiest and most moist cake rather than adding all the flour then all the water.
7. Finally fold in half the zests.
8. Spoon into the three cake tins. The mixture should be 565g for each tin - if you want really even cakes.
9. Bake for 30-35 minutes or until a skewer comes out of the centre clean.
10. Don't open the oven door for the first 20 minutes. It will make the cake sink.
11. Place the cakes on a wire to cool.
12. Make the sugar syrup while the cake is baking.

To make the sugar syrup

1. Place the water and sugar into a saucepan and bring to a simmer.
2. Simmer until all the sugar has dissolved then add the lemon and lime juice.
3. Set aside and allow to cool.
4. Once the cakes are out of the oven brush over the top with the sugar syrup. You only need to cover each area once. Don't be tempted to put too much on or you'll end up with a soggy mess.



To make the buttercream

1. Place all the ingredients in a bowl and beat until light and fluffy. This will take 3-5 minutes. If using a stand mixer you can carefully place a tea towel over the mixer -around the bowl to prevent the icing sugar being thrown out all over the place. If using a hand held mixer loosely combine the ingredients before whisking.
2. Make sure the cakes are level by cutting off any domes from the tops.
3. Fill a piping bag with a wide nozzle with the buttercream. Pipe dots all around the bottom cake layer then fill the inside. Use a spatula to smooth it a little.
4. Place the next layer on top then repeat with the next layer of buttercream finishing off with the top layer of cake.
5. Place in the fridge to chill for 10 minutes. This encourages the buttercream to harden up a little making it easier to spread buttercream on the outside edges.
6. Use a little of the buttercream to spread a crumb coating on the top and outside edge then chill in the fridge for 20 minutes. The longer it's in the fridge the harder the coating will get and the easier it will be to add the next layer. I've been leaving the crumb coating a little bit rough (rather than smoothing it completely flat) recently and it's made adding the outside coating much easier.
7. Once the crumb coating is firm add a thicker outer coating all over the cake. Use a serrated ruler to create a design in the buttercream across the top and then on the sides.
8. Place any decorations on the top (these Daisies were from Poundand) and then chill again for 10-15 minutes.

