

Lavender Lemon Weekend Cake

Ingredients

Cake ~

- 200g (1 cup) granulated sugar
- 1 tablespoon fresh or dried lavender buds, or to taste
- the zest of three lemons, in strips, juice reserved for the glaze
- 100g (7 tablespoons) butter
- 200g (1½ cups) all-purpose or cake flour
- 1¼ teaspoons baking powder
- 3 large eggs, at room temperature
- 120g (½ cup) crème fraîche or sour cream

Glaze ~

- 115g (1 cup) powdered sugar
- 45ml (3 tablespoons) lemon juice
- ¼ teaspoon lavender extract, optional
- 1 teaspoon lavender buds, optional

Preparation

Cake ~

1. Preheat the oven to 180°C.
2. Spray a 20cm x 10cm (8½ x 4½-inch) loaf pan with baking spray.
3. Combine the granulated sugar, lavender, and lemon zest in a food processor and pulse until the zest and lavender have been broken down and are barely visible; if possible leave the mixer in the processor for half an hour or so to let the citrus and lavender infuse the sugar.
4. Melt the butter and set aside.
5. In a large mixing bowl, whisk the flour, scented sugar, and baking powder to combine.
6. In a smaller mixing bowl, whisk the eggs to break them up a bit; add the crème fraîche and whisk to combine.
7. Pour the melted butter over the dry ingredients and give it two or three stirs with a rubber spatula, then immediately add the egg and cream mixture and stir to combine until no streaks of flour remain - avoid over-mixing.
8. Pour the batter into the prepared pan and bake for 40-45 minutes, or until a cake tester comes out clean.
9. Place on a cooling rack for about 10 minutes, then unmold the cake and let it continue to cool on the rack; it should be room temperature before being glazed.

Glaze ~

1. Combine the powdered sugar, lemon juice, lavender extract; stir well to liquify.
2. Pour the glaze over the cake, and if using the lavender buds, scatter them over the glaze for visual effect.
3. Serve, if you would like, with a dollop of crème fraîche.