

raspberry yogurt cake

I HAD A LOVELY yogurt and raspberry cake in a café, The Field Kitchen, in Nettlebed near Henley, and could not get it out of my head. This is my version of the cake I couldn't forget. You do have to eat it on the day it's baked, otherwise the raspberries in the icing will spoil.

SERVES 10–12

For the cake

125g (4½oz) unsalted butter, plus more for the tin
225g (8oz) caster sugar
finely grated zest of 2 unwaxed lemons
½ tsp vanilla extract
2 large eggs, at room temperature, lightly beaten
300g (10½oz) plain flour, sifted
2 tsp baking powder

115g (4oz) natural yogurt

200g (7oz) raspberries

For the icing

150g (5½oz) icing sugar, sifted

2 tbsp lemon juice

about 10 raspberries

Preheat the oven to 180°C/350°F/gas mark 4. Butter a 22 x 12 x 7cm (8½ x 4½ x 2½in) loaf tin and line the base with baking parchment. Beat the butter and sugar until pale and fluffy, then add the lemon zest and vanilla. Add the eggs a little at a time, beating well after each addition. Put 2 tbsp of the flour in a bowl to toss with the raspberries later. Mix the remaining flour and baking powder together and fold this into the batter, alternating with spoonfuls of the yogurt.

Toss the raspberries with the reserved flour. Put one-third of the batter into the loaf tin and add half the raspberries, spreading them out evenly. Put another one-third of the batter on top, followed by the rest of the raspberries. Finish with the remaining batter.

Bake for one hour 15 minutes. A skewer inserted into the centre of the cake should come out clean. If the top seems to be colouring too much during cooking, cover it with foil. Leave the cake in the tin for 10 minutes, then turn it out on to a wire rack to cool.

Mix the icing sugar with the lemon juice until smooth. Spread about two-thirds of this on the cake. Partly crush the 10 raspberries and add them to the remaining icing. Don't completely mix them in, you just want them to stain bits of the icing. Pour over the cake. This won't set firmly, but do leave it to set a little before serving.