

## Raymond Blanc's Lemon Cake

Impress your friends with my delicious but easy-to-make cake. It has been a firm favourite at my country house restaurant - Belmond Le Manoir aux Quat'Saisons - for more than 25 years. For an interesting twist, you could substitute the lemon zest for orange zest.

Planning ahead: You can make the cake in advance; the glaze will prevent it from drying out. Have all the ingredients at room temperature before you start.

Makes: 12 slices

Preparation: 15 mins, plus cooling

Cooking: 50 mins – 1 hour

Special equipment: 26 x 9cm non-stick loaf tin, cook's thermometer

### Ingredients

For the cake:

- butter, to grease
- 5 organic/free-range medium eggs
- 300g caster sugar
- 140ml double cream
- finely grated zest of 3 lemons (or oranges)
- pinch of sea salt
- 80g unsalted butter, melted
- 240g plain flour
- ½ tsp baking powder

For the glaze:

- 50g apricot jam, warmed
- finely grated zest of 1 lemon, plus 3 tbsp juice
- 150g icing sugar

### To prepare the cake

Preheat the oven to 180°C/Gas 4. Lightly grease the loaf tin and line with greaseproof paper **(\*1)**. In a large bowl, whisk together the eggs, sugar, cream, lemon zest, salt and melted butter. Sift the flour and baking powder together, then whisk into the egg mixture until smooth.

### To bake the cake

Spoon the mixture into the loaf tin and gently level the surface. Bake for 50 minutes – 1 hour, turning the tin around halfway through cooking. To test the cake, insert a small knife into the middle – if it comes out clean, the cake is cooked. Turn out onto a wire rack **(\*2)** and leave to cool for 10 minutes.

## To glaze

Lightly brush the cake all over with the warm jam (\*3). Leave for 5 minutes. Mix the lemon zest and juice with the icing sugar in a small pan and warm over a low heat to 35°C (\*4), until smooth. Brush the lemon glaze evenly over the top and sides of the cake (\*5) and leave for a few minutes to set. Place the cake on a baking tray in the oven, turn off the heat and leave for 3–5 minutes to dry the glaze – it will become translucent. Allow to cool before slicing.

## Variations

Replace the lemon with another citrus fruit, such as orange or grapefruit, or use marmalade instead of the apricot jam.

---

## Chef's Notes

- \*1 Leave some paper overhanging the sides when you line the tin; this will enable you to lift out the cake by the paper, making it easy to de-mould.
- \*2 Do not leave your cake to cool in the tin, as this would prevent the steam from escaping, making your cake heavier.
- \*3 Brushing the cake with jam creates a barrier, so the lemon glaze is not absorbed.
- \*4 If the glaze is any hotter, it will re-crystallise, losing its shine and crispness.
- \*5 The lemon glaze must be even and thin; if it is too thick it will run in the oven.

Recipe © Raymond Blanc 2017  
Photograph © Jean Cazals 2015