

Lemon and Raspberry Cake with Olive Oil

Bright, zesty lemon combined with sweet, juicy raspberries is a perfect flavour match in this moist olive oil cake. The citrus notes, a tender crumb and fresh berry flavour creates a light and indulgent bake. The farm made eggs create a soft cake that's fluffy but keeps its shape. Perfect for morning tea, afternoon gatherings or as a simple dessert. Every slice has the perfect balance of sweet and tangy, making this lemon and raspberry cake a recipe you'll return to time and time again.



Prep: 20 mins

Serves: 8

Makes: 1

Ingredients

- 1¼ cup all-purpose flour
- 2/3 cup granulated sugar
- 1¼ tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- 2/3 cup olive oil
- ½ cup Greek yogurt
- 2 large Pace Farm eggs
- 2 tbsp lemon juice
- 1 lemon, zested
- 1½ cups fresh raspberries
- ¼ cup raspberry jam

Method

1. In a large mixing bowl, whisk together the flour, sugar, baking powder, baking soda and salt until combined.
2. Add the olive oil, eggs, Greek yoghurt, lemon juice, lemon zest and fresh raspberries. Gently stir until the lemon and raspberry cake batter is just combined. Avoid overmixing, as this can result in a dense cake.
3. Lightly grease a 9-inch cake pan and line with baking paper to prevent the cake from sticking and allow for easy removal after baking.
4. Pour the cake batter into the prepared cake pan and spread evenly. Bake until the cake is golden brown and set in the centre, around 30 minutes at 180 °C

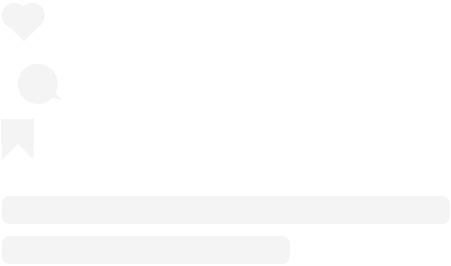
5. For an optional raspberry topping, gently warm the raspberry jam and drizzle over the cooled cake for a glossy, fruity finish.

Notes

Watch how to make this lemon cake here on the Pace Farm Instagram:



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