

English Fruit and Lime Buttercream Sponge

Ingredients for the Sponge

225g butter
280g caster sugar
280g self-rising flour
2 teaspoons baking powder
200 ml milk
100g chopped dried mixed fruit, lightly dusted with flour
2 eggs, beaten

Ingredients for Lime Buttercream

500g icing sugar
120g unsalted butter
2 drops Sosa lemon flavouring
30ml fresh lime juice
1 teaspoon lime zest
2 tablespoons milk
drop of green food colour

Method

Prep: 10min › Cook: 25min › Ready in: 35min

1. Pre-heat oven to 180 degrees.
2. Place butter and caster sugar in bowl and cream together. Add in the flour and baking powder and mix.
3. Measure 200ml milk and pour into mixture along with 2 beaten eggs. Mix in well until mixture is smooth and creamy-looking in texture. Mixture should feel light and not heavy.
4. Gently fold in the floured mixed dried fruit.
5. Pour mixture into well-greased cake tray and bake in oven for around 20 - 25 mins. To ensure cake is ready place a knife into the middle if it stays clean cake is done. If not leave it in for another few mins and check again.
6. While cake is cooking make your buttercream icing: Place icing sugar, butter, 1-2 tblsp milk or water, lemon flavouring, lime juice and lime zest into a bowl. Cream together until fluffy and smooth. Fold in a tiny drop of green food colour to support the lime-green appearance. You can then place in fridge until ready to use.
7. Once sponge is cooled use a 3 cm cookie cutter and cut into discs; pipe butter cream icing onto one disc and then place another disc on top. Pipe some more buttercream on top and garnish with a fresh raspberry.