

# Raspberry Curd

Makes 1x jar

## Ingredients

150g frozen raspberries  
50ml lemon juice  
45g unsalted butter  
80g caster sugar  
1 tsp cornflour  
1 large egg + 1 large egg yolk

## Method

I made this the day before I made the loaf cake so it had time to fully cool and set. First make the raspberry sauce. Place the raspberries in a large saucepan and cook them over medium heat for 5-8 minutes until they've completely softened and released their juices. Press the cooked raspberries through a sieve placed over a jug to get rid of the seeds. You should get about 80ml of thick raspberry sauce.

Make the curd base. Combine the egg, egg yolk and sugar in a small saucepan and whisk until it is smooth. Add the cornflour and whisk again until smooth. Add the lemon juice and whisk it in, then whisk in the thick raspberry sauce. Add the cubed butter and place the saucepan over medium-low heat, stirring constantly for 7-10 minutes until it thickens up. It should be 85 degrees on a thermometer and will just start to bubble.

Once thickened, remove from the heat and pour the raspberry curd into a sterilised jar. Allow it to cool completely, then chill it in the fridge for at least 2 hours or until completely set.

# Mother's Day Raspberry and Lemon Drizzle Loaf Cake

Serves-8-10

## Ingredients

4 medium free range eggs  
225g butter  
225g caster sugar  
225g self-raising flour  
1/2 tsp baking powder  
1 large lemon zested and juiced  
Raspberry curd  
100g icing sugar

## Method

To make this delicious drizzle loaf cake, preheat your oven to gas mark 4/180c fan. Grease and line a 900g loaf tin.

Place the butter and sugar in a large mixing bowl and whisk with an electric hand whisk until light and fluffy. Whisk in the eggs one at a time until fully incorporated. Now beat in the flour and lemon zest and mix until smooth.

Pour 1/3 of the cake mixture into the loaf tin and then dot your delicious raspberry curd all over the mixture. Lightly swirl it in and then pour over another 1/3 of the cake mixture. Repeat with the raspberry curd and then top with the remaining cake mixture.

Bake for 1 hour-1 hour 15 minutes or until a skewer inserted comes out clean. Whilst the cake is baking, make the icing. In a bowl, sift in the icing sugar and then mix in the juice from the lemon. If you want it thinner simply add a little more lemon juice or milk. Once the cake is completely cold, pour over the icing and then serve with a cup of tea for a delicious Mother's Day treat.

# Cinnamon Bramley Apple Meringue Pudding

Serves 6-8

## Ingredients

3 large bramley apples  
1 tsp ground cinnamon  
1 tsp vanilla bean paste  
x1 tin condensed milk  
3 large eggs-separated  
150g caster sugar  
2 tsp vanilla bean paste

## Method

To make this divine apple pudding, preheat your oven to gas mark 4/180c. Peel, core and chunk the apples to fit an ovenproof flan dish. In a bowl beat together the condensed milk, ground cinnamon, vanilla bean paste and egg yolks until well mixed, then pour over the apple chunks. Bake for 40-45 minutes until spongy and golden brown.

Whilst the pudding is cooking, make the meringue. In a large bowl whisk the egg whites until you reach stiff peaks, then whisk in the vanilla bean paste and gradually pour in the caster sugar and whisk until you have a thick and shiny meringue, and it can hold its own shape.

Allow the pudding to cool for 5 minutes, then pipe or spoon on the meringue and using a blow torch lightly toast the meringue. Serve for a delicious seasonal pudding.

# Shopping list for all 3 recipes

Check your cupboards first as you may have a lot of these already

150g frozen raspberries

50ml lemon juice

270g unsalted butter

Cornflour

x9 free range eggs

455g caster sugar

225g self-raising flour

Baking powder

100g icing sugar

1 large lemon

3 large bramley apples

Ground cinnamon

Vanilla bean paste

x1 tin condensed milk