### Lemon Cake With Earl Grey Icing

**Serves 8**

225 g (1 1/2 cups) self-raising flour
100 g (2/3 cup) plain flour
240 g butter, softened
170 g (3/4 cup) caster sugar
zest and juice of 2 lemons
3 eggs
flowers, to decorate (optional)

**Earl grey icing**
4 earl grey teabags
2 tablespoons boiling water
100 g butter, softened
160 g (1 cup) icing sugar, sifted

Preheat the oven to 180°C. Grease and lightly flour a 20 cm round cake tin.

Sift the flours into a bowl. In a separate large bowl, use an electric beater to cream the butter and sugar until light and fluffy. Add the lemon zest and then the eggs one at a time, mixing well after each addition. Gently fold in the flour, then add the lemon juice. Transfer the mixture to the cake tin and bake for 1 hour or until a skewer inserted into the middle comes out clean. Place on a wire rack and allow to cool before icing.

For the earl grey icing, place the teabags in a small bowl and pour over the boiling water. Set aside for 30 minutes to cool completely and allow the flavour to infuse, then squeeze each teabag to extract the liquid. Place the butter and icing sugar in a separate glass bowl and use an electric beater to beat until pale and fluffy. Slowly pour in the tea infusion and beat for 1 minute more. Use a small spatula to spread the icing over the top of the cake, creating small peaks as you work.

To serve, decorate the cake with flowers of your choice.

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