



TREVETHAN

Cornish Craft Distillery

Trevethan Zesty Lemon Gin & Tonic Cake

We are huge fans of a good lemon drizzle cake here at Trevethan HQ, so when we developed our Zesty Lemon fruit reserve gin, we knew it had to play a part in our much loved 'elevenses'! This recipe uses our [Zesty Lemon Gin](#) mixed with tonic and sugar to give the ultimate crunchy and punchy lemon drizzle cake topping.

INGREDIENTS - Cake

- 225g butter
- 225g caster sugar
- 275g (10 oz) self-raising flour
- 2 teaspoons baking powder
- 4 eggs
- 4 tablespoons milk
- finely grated rind of 2 lemons

INGREDIENTS – G&T Drizzle

- 225g granulated sugar
- 100ml [Trevethan Zesty Lemon](#) gin
- Juice of 1 lemon
- 50ml tonic

METHOD

1. Pre-heat the oven to 160°C/325°F. Grease and line a 30 x 23 x 4cm tin with baking parchment.
2. Measure all the ingredients into a large bowl and mix well. Empty mixture into the prepared tin, and level the top.
3. Bake in the middle of your pre-heated oven for about 35-40 minutes or until the cake springs back when pressed lightly.
4. Allow the cake to cool in the tin for a few minutes then lift the tray bake out of the tin still in the lining paper. Carefully remove the paper and put the cake onto a wire rack placed over a tray (to catch drips of the topping). Prick the cake with a skewer all over the top.
5. Mix the Trevethan Zesty Lemon gin, lemon juice and sugar in a small bowl, add tonic to give a runny consistency. Spoon this mixture evenly over the cake whilst it is still just warm.

Cool, slice and enjoy!