

Abertawe

CROESO

Swansea



Georgie Grasso
Teisen dorth lemwn a mafon / Lemon and raspberry cut out loaf cake

Cynhwysion

- 275g o flawd plaen
- 2 llwy de o bowdwr codi
- ¼ llwy de o halen mân
- 200g o siwgr gronynnog
- Croen 3 lemwn
- 170g o fenyn heb halen wedi'i feddalu
- 3 wy mawr
- 85g o crème fraîche
- Sudd 2 lemwn
- 1 llwy de o flas fanila
- Mafon ffres

Eisin

- 150g o fenyn meddal iawn
- 225g o siwgr eisin, wedi'i hidlo
- Sudd 1 lemwn
- Mafon ffres i'w haddurno

Ingredients

Cake

- 275 g plain flour
- 2 teaspoons baking powder
- ¼ teaspoon fine salt
- 200g granulated sugar
- Zest of 3 lemons
- 170 g unsalted butter softened
- 3 large eggs
- 85g crem fraiche
- Juice of 2 lemons
- 1 teaspoon vanilla
- Fresh raspberries

Icing

- 150g very soft butter
- 225g icing sugar sifted
- Juice of 1 lemon
- Fresh raspberries to decorate