Lemon Raspberry Cake with Zesty Cream Cheese Frosting

By Ashley Alexander

This delicious cake strikes a perfect balance between sweet and tangy flavours, while the crumb boasts a wonderfully moist texture, thanks to the addition of olive oil and yoghurt. I've topped the cake with a decadent cream cheese frosting that tastes divine. However, the cake stands on its own as a delicious treat, perfect for pairing with a cup of tea or served alongside fresh cream.

SERVES 12-16 | **PREP TIME** 30 minutes | **COOK TIME** 60 minutes | **TOTAL TIME** 1 hour 30 minutes

INGREDIENTS

Cake
- 250ml (1 cup) extra virgin olive oil
- 285g (1 1/4 cups) raw castor sugar or castor sugar
- 1 tablespoon vanilla paste or extract
- Zest of 2 lemons
- 3 eggs
- 250g (2 cups) plain/all-purpose flour
- 60g (1/2 cup) almond meal
- 1 teaspoon baking powder
- 1/2 teaspoon bi-carb soda
- 1/2 teaspoon sea salt
- 250g (1 cup) thick natural unsweetened Greek yoghurt

- Juice of 2 lemons (about 1/2 cup juice)
- 125g fresh raspberries

Zesty cream cheese frosting
- 500g cream cheese, room temperature
- 90g (2/3 cup) icing sugar
- 1 tablespoon vanilla bean paste
- 1 tablespoon freshly squeezed lemon juice
- Zest of 1 lemon (or 2 for extra 'zestiness')

To assemble
- 125g fresh raspberries or blackberries to decorate (optional)

METHOD

Cake
1. Preheat your oven to 180°C/350°F. Grease and line a 23cm/9-inch round cake tin.
2. In a large mixing bowl, whisk together the olive oil, sugar, lemon zest, and vanilla until well combined.
3. Add the eggs and whisk until combined and smooth.
4. Fold in the flour, almond meal, baking powder, bi-carb soda, and sea salt until just combined.
5. Gently stir through the yoghurt and lemon juice until smooth.
6. Gently fold in the fresh raspberries.
7. Pour the batter into the prepared cake tin and smooth the top.

8. Bake for 60 minutes or until a skewer inserted into the centre comes out clean.
9. Remove from the oven and allow the cake to cool in the tin for 10 minutes before transferring to a wire rack to cool completely.

Zesty cream cheese frosting
1. In a mixing bowl, beat the cream cheese until smooth.
2. Add the vanilla bean paste and lemon juice, and continue to beat until well incorporated.
3. Add the icing sugar and lemon zest, beating until the frosting is smooth and creamy.
4. Set aside until ready to use.

To assemble
1. Once the cake has cooled completely, place it onto a serving plate.
2. Top with the frosting and smooth it out with the back of a spoon.
3. Top the cake with fresh raspberries. Serve and enjoy!

NOTES

Ensure the eggs are at room temperature before adding them to the batter. This helps with achieving a smoother texture in the cake.

For the freshest flavour, use freshly squeezed lemon juice rather than bottled juice. It provides a brighter, more vibrant taste to the cake and frosting.

When folding in the dry ingredients and yoghurt, use a gentle, folding motion to avoid overmixing, which can lead to a dense cake.

For best results, refrigerate the assembled cake for at least an hour before serving to allow the frosting to set.

Find the recipe and more online:
https://www.gatherandfeast.com/lemon-raspberry-cake-zesty-cream-cheese-frosting

Let me know if you make the recipe! x   **@gatherandfeast**