Aniseed cake

A light cake delicately flavoured with aniseed, orange and almond. Delicious for afternoon tea

Serves : 8
Preparation Time : 10 minutes (plus 30 mins soaking time)
Cooking Time : 25 minutes

Ingredients

8 oz / 225 g butter
8 oz / 225 g caster sugar
5 eggs, beaten
8 oz / 225 g self-raising flour
20z / 50 g flaked almonds
5 tbsp milk

Herbs & Spices

2 tsp Aniseed Whole
3 1/2 oz / 100 g Orange Zest

Cooking Instructions

Preheat oven to 180C/350F/gas mark 4

Soak the orange zest in water for 30 mins. Drain and set aside.

In a food processor blend the butter and sugar until light and fluffy. Add the eggs a little at a time, mixing well in between. if the mixture starts to curdle, add a little of the flour in as well. Once the egg has all been incorporated, mix in the remainder of the flour, along with the almonds, orange zest and aniseed. Finally add the milk and beat well.

Pour the mixture into a greased 10-inch (25 cm) cake time and bake in the centre of the oven for 25 minutes or until a skewer comes out clean from the middle.

leave to cool of a rack.