

Madeira cake recipe



This is a rich sponge cake that, contrary to its name, does not include Madeira, nor did it originate from the Madeira Islands. Historically, it was a popular cake to serve alongside glasses of the fortified wine in the 19th century in England. Madeira cake is usually flavoured with lemon zest and topped with candied peel and has a firm yet light texture

Ingredients

- 175g/6oz softened [butter](#),/ 135g
- 175g/6oz [caster sugar](#)/ 135g
- 3 large [eggs](#)/ 3medium eggs
- 225g/9oz [self-raising flour](#)/170g
- 50g(2oz) ground almonds
- finely grated rind of 1 [lemon](#),
- 1-2 thin pieces of candied citron or [lemon](#) peel, to decorate

Method

1. Pre-heat the oven to 180C/350F/Gas 4. Grease an 18cm (7in) or 16 cm deep round cake tin, line the base with baking parchment
2. Measure the butter,sugar, flour, almonds, eggs and grated lemon into a large bowl. Beat for 1 minute to mix thoroughly. Turn into he prepared tin and level the surface.
3. Bake in the pre heated oven for 60 minutes or until a skewer inserted into the centre comes out clean. Leave to cool in the tin for 10 minutes then turn out, peel off the parchment and finish cooling on the wire rack.
4. Decorate as you fancy.

Self -raising flour

1 cup all-purpose flour =150g
1 and a half teaspoons baking powder/8g
A quarter of a teaspoon salt