

# Lemon and blackberry cake with vanilla and juniper frosting

By Ashley Alexander

**25 minutes**

Preparation time

**50 minutes**

Cooking time

**6 serves**

Serves



## INGREDIENTS

### Lemon and blackberry cake

1 cup (190 g) extra virgin olive oil  
1¼ cups (240 g) raw castor sugar or castor sugar  
1 tablespoon (10 g) vanilla paste or extract  
Zest of 2 lemons  
3 eggs  
2 cups (240 g) plain/all-purpose flour  
½ cup (60 g) almond meal  
1 teaspoon baking powder  
½ teaspoon bi-carb soda  
½ teaspoon salt flakes  
1 cup (215 g) thick natural unsweetened Greek yoghurt  
Juice of 2 lemons, about ½ cup juice  
1 cup (125 g) fresh or frozen blackberries

### Vanilla and juniper frosting

500 g cream cheese  
¾ cup (90 g) icing sugar  
2 tbsp (20 g) vanilla bean paste  
1 tsp juniper berries, crushed in a mortar and pestle or spice grinder

### Toppings

1 lemon, zested  
1 teaspoon juniper berries, crushed in a mortar and pestle or spice grinder  
Fresh blackberries, optional

## **METHOD**

### **Lemon and blackberry cake**

1. Preheat the oven on Fan Plus at 180°C.
2. Line a 23 cm round cake tin with baking paper.
3. In a large mixing bowl, combine the olive oil, sugar, vanilla, and lemon zest and whisk well until combined.
4. Add the eggs and whisk until combined and smooth.
5. Fold in the flour, almond meal, baking powder, bi-carb soda, and salt flakes.
6. Gently stir through the yoghurt and lemon juice until smooth.
7. Now gently fold through the blackberries.
8. Pour mixture into the lined cake tin.
9. Place into the oven on shelf position 2 and bake for 50 minutes, until a skewer comes out clean.
10. Remove from the oven and set aside to cool completely.

### **Vanilla and juniper frosting**

1. In a freestanding mixer with beater attachment, beat the cream cheese until smooth.
2. Add the vanilla and icing sugar and beat until super smooth.
3. Add the ground juniper berries and beat until incorporated.
4. Set aside until ready to use.

### **To assemble**

1. Place the completely cooled cake 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 blackberries, lemon zest, and crushed juniper berries.