



# Mum's Raspberry & Basil Cake

Recipe by Kate Caire



Makes 1 loaf



90 minutes

## INGREDIENTS

- 1 cup Basil leaves
- 1 ½ cups fresh raspberries
- 100ml extra virgin olive oil
- 150g unsalted butter
- 1 cup raw sugar
- 25ml orange juice
- Zest of 1 orange
- 3 eggs
- 100ml milk
- 2 cups plain flour
- 1 tsp baking powder

## DIRECTIONS

1. Preheat oven to 175°. Lightly grease and line a 450g loaf tin with baking paper.
2. Using a handheld blender in a bowl, blitz together the basil and oil until smooth. Add the butter, zest, sugar and cream for at least 3 minutes or until light and fluffy. Beat in the eggs one by one. Then gently fold the orange juice, milk, flour and baking powder to create the batter.
3. Continue to gently fold as you add the raspberries in small handfuls until evenly distributed. Try not to break up the raspberries as this will make the batter stained rather than staying a vibrant green.
4. Pour the batter into the tin and bake for 1 hour or until a skewer inserted comes out clean. Remove from oven and leave for 5 minutes to cool in tin then carefully turning onto a wire rack to cool completely.



## Sundays

with Lucie Cutting

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