ZOE'S PLACE
— BABY HOSPICE —

GO YELLOW FOR ZOE'S PLACE

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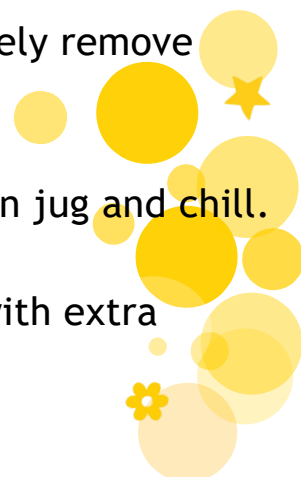For a cleaner conscience

Lemonade

Ingredients

- 6 Unwaxed lemons, washed, plus extra slices to serve.

- 125g granulated sugar.

- 1 litre soda or sparkling water, chilled.

- Ice cubes

Method

- Remove the zest of the lemons with a peeler avoiding the white pith, juice the lemons.

- Place the zest in a medium saucepan with the sugar and 400ml of water.

- Place on a low heat and bring to the boil slowly, stirring to dissolve the sugar.

- Once the syrup is boiling, add the lemon juice and immediately remove from the heat.

- Leave until completely cool, then strain into a bottle or clean jug and chill.

- Mix with chilled soda or sparkling water and serve over ice with extra lemon slices.

- Enjoy

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Lemon & Elderflower Cupcakes

Ingredients

- 185g self-raising flour.
- 1tsp baking powder.
- 185g caster sugar.
- 185g butter, softened
- 2 ½ tbsp elderflower cordial
- 1 lemon, zested
- 3 large eggs, lightly beaten
- 1 tbsp milk

For the Icing

- 200g butter, softened
- 300g icing sugar
- 3tbsp elderflower cordial
- 1 lemon. juiced and zested
- Jelly lemon slices to decorate

Method

- Preheat oven to gas mark 4, 180˚C, FAN 160˚C.
- Line a 12-hole muffin tin with paper cases.
- Sift the flour and baking powder into a large bowl.
- In a separate bowl, beat together the sugar and butter with an electric whisk until light and fluffy.
- Add the elderflower cordial and lemon zest, stir to combine.
- Add the beaten eggs a little at a time, beating well between each addition.
- Gently fold in the flour and baking powder using a large metal spoon.
- Stir in the milk.
- Divide the mixture between the cases.
- Bake for 18-20 minutes until golden and springy to touch. Remove from the oven and leave to cool.
- To make the buttercream icing. Add the softened butter, icing sugar and cordial to a large bowl, beat together with an electric whisk until light and fluffy.
- Beat in a little of the lemon juice to taste. Add more icing sugar if it becomes too runny.
- Pipe on the buttercream and top with jelly lemon slices.