

NANCY PELOSI'S GIN-SOAKED DRIZZLE CAKE

INGREDIENTS



- **Cake Ingredients**
- 250 g unsalted butter
- 250 g caster sugar
- 250 g self raising flour
- 5 medium eggs
- 1 lime zested
- **Drizzle**
- 75 g caster sugar
- 5 tbsp gin
- 5 tbsp tonic water
- Icing
- 200 g icing sugar
- 3-4 tbsp gin
- Decoration
- 1 Lime zested
- Lime slices

DIRECTIONS

For the Cake!

1. Grease and Line a 2lb loaf tin, and preheat your oven to 180°C/160°C fan
2. Cream together your butter and caster sugar until light and fluffy.
3. Add in the eggs, flour, and lime zest, and beat again until smooth and combined.
4. Pour your cake ingredients into your tin, and bake in the oven for 40-45 minutes. When baked fully, a cake skewer should come out clean, and the cake shouldn't be making a bubbling sound.
5. Remove the cake from the oven and leave to cool slightly whilst making the drizzle.

For the Drizzle!

1. Add your caster sugar, gin, and tonic to a small pan.
2. Heat on a low-medium whilst stirring, and wait for the sugar to dissolve. Once dissolved, turn off the heat.
3. Poke your cake lightly with a cake skewer/fork, and then drizzle over the drizzle. Leave the cake to cool fully in the tin.

To Decorate!

1. Once the cake has cooled, remove it from the tin.
2. In a small bowl, add your icing sugar, and gradually mix in the gin until you get a thick pourable consistency. You don't want it too thin otherwise it will all run off.
3. Pour or drizzle the icing over the cake, and sprinkle over some lime zest, and then add some lime slices for more decoration.