

# MARGARITA CAKE

## THE INGREDIENTS

4 eggs, weighed in their shells

*equal weight of:*

butter

caster sugar

self-raising flour

3 limes

8-10 shots of Tequila and Cointreau (half and half)

(one shot 25 ml)

150g granulated sugar

## THE RECIPE

Ensure that all your ingredients are at room temperature, and preheat the oven to 180C (170C for fan oven). Weigh your eggs in their shells, and make a note of the exact weight. Weigh out this much butter and caster sugar, and cream together until light, fluffy and pale. Crack in the eggs, and beat until combined. Sieve in the flour, mix again, then grate in the zest of the 3 limes. Stir through the juice of 1 1/2 limes and 3-4 shots of tequila and Cointreau, then pour into a lined 1kg loaf tin (or two smaller tins). Bake in the centre of the oven for 45 minutes, or until the cake passes the knife test.

(Four eggs makes either a big cake or two normal ones. You may want to try the recipe first with 2 eggs and see how you get on)

Remove from the oven, and set aside while you make the drizzle. combine the sugar, tequila, cointreau and remaining lime juice in a bowl. Prick the surface of the cake with a fork, then pour over the drizzle. If you want to be really decadent, make a frosting with icing sugar and more lime juice, tequila and Cointreau and spread over the cold cake.

## **(DRINKING) MARGARITA**

### **Ingredients**

- Tequila
- Cointreau
- Lime Juice
- Fine Granular Sea Salt

### **Preparation method**

1. Add two measures of Tequila, one of Cointreau and one of lime juice into the cocktail shaker and shake over crushed ice.
2. Prepare the glass by rubbing the rim with a wedge of fresh lime and then dipping the rim into a saucer, shallowly filled with granular sea salt.
3. Strain the mixture from the shaker into the glass and serve.

(you can also use lemon juice but I prefer it with lime)