



**Alan Bartlett
and Sons Limited**

Quality at our roots.

Parsnip and lemon cake

You have got to experience the sweet spiciness that blending parsnips and lemon together can add to your baking. Delicious...

Ingredients:

375g peeled, grated parsnip
1 Lemon
350g golden caster sugar
250g flour
2 tsp Baking powder
2 tsp ground Cinnamon
1 tsp salt
250ml sunflower oil
4 eggs
Inside of a vanilla pod, or 1 tsp pure vanilla essence

Method:

- ①. Take two 9" straight sided shallow cake pans, put in two wide bands of foil, criss-cross. Butter and flour the interiors including the foil. Preheat the oven to gas mark 4, 180°C (350°F).
- ②. Mix the parsnips zest and squeeze the lemon into a bowl. Blend/beat together with an electric whisk. Add the next 6 ingredients in a separate bowl. When smooth, add eggs one by one, then add the parsnip, lemon and vanilla gradually to taste.
- ③. Divide mixture between pans. Bake for 15 minutes, check and switch the pans round for even cooking. The cakes are done when they spring back lightly if touched. The cake can take up to 40 minutes. Remove from oven, leave a few minutes, then ease out onto a rack with the aid of the foil bands. Leave to cool.
- ④. For filling, mix cream cheese and butter together, add sugar, then essence of lemon juice to taste. Use filling to sandwich cakes together.



If you have any recipes that you have made using our carrots, parsnips or onions then we would love to hear from you so we can share them through our website. Please email recipes@alanbartlettandsons.co.uk