

# SHIBBY MAGEE

## Caraway Seed Cake

An old-fashioned Irish tea cake dating back centuries



### Ingredients:

- 1 cup/225g butter, softened
- 1 cup/225g sugar
- 4 large eggs
- 2 cups/250g all-purpose flour
- 1 tsp baking powder
- 3 tbsp caraway seeds
- 2–4 tbsp/30–60ml milk
- 1 tbsp brandy or Madeira (optional)
- zest of 1 lemon
- 1 tsp cinnamon
- 1 tsp vanilla extract and pinch of salt

### Method

1. Preheat oven to 350°F (175°C). Grease and line 8-inch/20cm round cake tin.
2. Cream butter and sugar until pale and fluffy.
3. Beat in eggs one at a time.
4. Add lemon zest and brandy.
5. Fold in flour, caraway seeds, and cinnamon.
6. Loosen with milk to a thick, spoonable batter.
7. Transfer to the cake tin.
8. Bake 40–50 minutes, until golden and firm.

### Notes

This is a properly strong seed cake—flavor will be distinctly anise-like and aromatic.

Delicious spread with butter.

