

Saffron cake

100ml/3.5fl oz milk

large pinch saffron strands (not the powdered stuff)

200g/7oz butter

200g/7oz caster sugar

4 medium eggs

300/10oz self-raising flour

150g currants

50g sultanas

50g candied peel

clotted cream to serve

Method:

1. Bring the milk to a boil on the hob. Once boiling, take off the heat and drop in the saffron. You'll see the milk instantly turn a bright yellow. Leave aside to soak for at least two hours and strain.
2. Pre-heat the oven to 180°C/350°F and line and grease a decent sized cake tin.
3. Cream the butter and sugar together. Mix well until the colour starts to lighten.
4. Beat in the eggs, one at a time.
5. Fold in half of the flour, followed by the strained saffron-infused milk.
6. Add the remaining flour along with the currants, sultanas and candied peel. Fold all of that in.
7. Bake for approximately 1 1/4 hours or until golden on top.