**The Cake Bryan Says Is the Best He Has Ever Tasted**

**(Otherwise known as White Chocolate Lemon Cake)**

*You’ll need:*

* 250g butter
* 175g white chocolate
* 1 ½ cup caster sugar
* 2 eggs
* 1tbsp lemon zest
* ½ cup self-raising flour
* 1 ½ cups plain flour

*Icing:*

* 3 cups icing mixture
* 1 or 2 lemons depending on size and juiciness. The icing needs to be relatively runny, not too thick.

*Method:*

Preheat oven to 175°C.

Melt butter and chocolate in the microwave (about 2 minutes on HIGH) or in a bowl over boiling water. Make sure they are melted – the butter liquid, the chocolate still in its shape but melted.

 If you cook it too long the chocolate will turn grainy; best give it 30 second bursts only if the 2 minutes doesn’t do it.

Stir in the caster sugar and beat well. The mass will slowly come together into a homogenous cream, though don’t worry if there are some buttery bits at the edges that stubbornly refuse to blend. Add the zest, then beat the eggs in well, then most gently stir in the flour.

Bake in a greased or baking paper lined tin for 1 hour. it should be pale brown on top, but still a bit jelly like, not liquid but not totally firm either. It will firm up as it cools- if you cook it too much the outside will toughen.

Leave to cool in the pan, as it will be fragile while hot.

Turn out onto a plate; ice; keep in a sealed container for up to a week.

The uniced cake can also be frozen for up to a month, though is not nearly as good as when cooked and eaten fresh.