

## Get your Bake on: The Queen's 90th Birthday Gin and Tonic Loaf Cake

**“The only time I ever enjoyed  
ironing was the day I  
accidentally got gin in the  
steam iron” – Phyllis Diller**







This recipe was mentioned in my [blog post for World Gin Day](#).

I promised you all the recipe, and so here it is!

In homage to our dear Queenie, the warmer of the Throne, the Tonic to our Gin, on her 90th Birthday, I give you all my 2 main loves in life combined into a concoction of utter deliciousness...

Gin and Tonic Loaf cake.

I used [Silent Pool Distillery, English Rose Gin](#) in this cake. A Gin made specifically to celebrate the Queen's 90th Birthday

this year, which just so happens to fall on World Gin Day!

Tally ho chums! Here we go!

---

## Ingredients

4 eggs, weighed whilst in their shells

***Now measure an equal weight of:***

Unsalted Butter – Room temperature

Caster sugar

Self-raising flour

1 Lemon

1 Lime

10 shots of your favourite gin

A Dash of Tonic water

150g granulated sugar

---

## Method

1. Preheat the oven to 180C.
2. Weigh your eggs whilst in their shells, and make a note of their exact weight.
3. Weigh out this much butter and caster sugar, and then cream them together until they're light, fluffy and pale.
4. Crack the eggs into the bowl, and mix on a medium speed until combined.
5. Sieve in the flour, mix again, then grate in the zest of both the Lemon and the Lime into the bowl.
6. Stir through the juice of the Lemon and 5 shots of your chosen gin.
7. Pour the mixture into a lined 1kg loaf tin.
8. Bake in the centre of the oven for 45 minutes, or until the cake passes the knife test, where the knife comes

- out clean when inserted into the centre of the cake.
9. Remove the cake from the oven and set aside while you make the Gin and Sugar Glaze.
  10. Combine the granulated sugar, the remaining 5 shots of gin, dash of tonic and the juice from your lime into a bowl.
  11. Prick the surface of the cake with a fork, then pour over the glaze.
  12. Leave to cool entirely
- 

So there we have it! A cake fit for a Queen!

Have a good one Queenie, and Happy World Gin Day to you all on 11th June!

Gems.x

