

## Lucy's lovely lemon cake

Our wonderful fundraiser Lucy shares with us her favourite cake recipe which can be made into an Easter themed delight.

You will need...

225g **self-raising flour\***  
225g **butter\***  
225g caster sugar  
4 **eggs\***  
2 teaspoons baking powder  
Grated zest of 1 lemon

For the filling...

4 tbsp lemon curd  
250g icing sugar  
80g **unsalted butter\***  
25ml **semi skimmed milk\***  
Grated zest of half a lemon

Method

- Pre-heat the oven to 180C/ 160F/ Gas mark 4.
- Grease two sandwich tins and line with grease-proof paper.
- Cream the butter and sugar together.
- Beat the eggs with the grated lemon zest and combine with the butter and sugar a bit at a time.
- Add the flour and baking powder using a sieve and combine with the rest of the mix.
- Beat together for a few minutes (either by hand or using an electric whisk if you have one.)
- Evenly spoon the mixture between the two tins.
- Bake in the oven for roughly 25 minutes or until the cake looks well-risen.
- Remove cakes from the tins and allow them to cool.
- Whilst you are waiting for the cakes to cool, make a buttercream using the butter and icing sugar and adding the milk and grated lemon zest and beat together.
- Spread the lemon curd and buttercream on one side of the cake before putting the other cake on top.

You can either decorate by sprinkling icing sugar over the cake or making some decadent white chocolate icing to spread over the top.

For the white chocolate icing you will need:

150g **white chocolate** \*

110g **unsalted butter** \*

250g icing sugar

- Beat the butter and icing sugar together
- Melt the white chocolate and steadily add it to the mixture
- Spread the icing evenly over the cake.

Make your cake even better by decorating with some Easter-themed treats such as chocolate mini eggs.

\* This recipe contains allergens. If your asthma or allergies will be triggered by these ingredients, substitute them for an allergy friendly alternative.