



Sponge Cake with Lemon Curd

Lemon Sponge Cake Ingredients

- 5 eggs (must be room temperature)
- ¾ cup (150gm) sugar
- 1 ¼ cup (150gm) flour
- A pinch of salt
- 2 tsp grated lemon zest

Lemon Sponge Cake Method

- Preheat the oven to 170 degrees.
- Line a 23cm cake tin baking paper.
- In the bowl of a cake stand mixer fitted with a whisk attachment, beat the eggs, sugar, salt and lemon zest until very fluffy and pale yellow (approx 10-15 minutes on high speed). The egg/sugar mix should triple in size during this period.
- Sift the flour on top of the egg mixture, one third at a time and fold it in gently with a spatula until incorporated. Scrape the spatula from the bottom to catch any pockets of flour and stop mixing when no streaks of flour remain. Try not to overmix.
- Pour the batter into the prepared pan and bake for 40 minutes or until the top is golden brown and a skewer inserted into the center comes out clean. Do NOT open the oven for the first 30 minutes or the cake will sink in the middle. (it still tastes fine if this happens).
- Turn off the oven but leave the cake inside (keep the door slightly open using a wooden spoon) for 5 - 10 minutes so the cake can cool slowly.
- Remove the sponge cake from the oven, let it cool for 10 more minutes then loosen around the edges with a knife and place on a wire rack to cool completely.



Sponge Cake with Lemon Curd

Lemon Curd Ingredients

- ½ cup lemon juice
- 100g butter
- ½ cup sugar
- 1 egg
- 3 egg yolks

Lemon Curd Method

- Place the lemon juice and butter in a saucepan over low heat and stir until the butter is melted.
- Whisk the sugar into the lemon juice mixture and then the egg and egg yolks. Whisk constantly!
- Whisk over low heat for 5 - 7 minutes or until mixture thickens slightly. Remove from heat and set aside. Curd will continue to thicken.
- Makes 1 ½ cups curd - a lovely gift in a jar or perfect for our Lemon Curd Cake.

Assembly - Ingredients

- Lemon curd
- Dollop cream or whipped cream
- Icing sugar
- Raspberries

Assembly - Method

- Cut the sponge horizontally with a large bread knife so that there are two thinner cakes.
- Place lemon curd on the cut side of one the cakes.
- Place the cut side of the other cake on top of the lemon curd (making a sponge sandwich with the curd in the middle).
- For the top of the cake you can dust with icing sugar, top with store bought dollop cream or whipped cream and raspberries.