

delicious. MAGAZINE

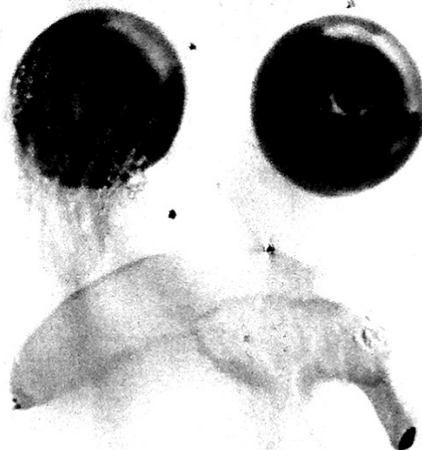
Lemon Cake recipe

By Adam Burt

for lots of people | 15 minutes | This is the best Lemon Cake recipe I have ever tried, and I have tried a few!

Ingredients

200g Butter
200g Caster Sugar
4 Eggs
2 tbsp. Lemon Curd
Grated zest of 2 Lemons
200g Self-Raising Flour, sifted
1 tsp. Baking Powder
50g Caster Sugar
Juice 2 Lemons
100g Icing Sugar, sifted
1 tsp. Lemon Juice



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no image

Method

1. Cream butter together until it is light, white and fluffy.
2. Add the eggs one-by-one (if the mixture separates add a small handful of flour)
3. Add in the lemon curd and lemon zest, mix well.
- 4 Mix in the flour and baking powder ensuring there are no lumps left in the mixture.
5. Pour the mixture into a 20cm greased and lined deep cake tin.
6. Bake at 180c/Gas mark 4 for 40-45 minutes or until a skewer is inserted and comes out clean.
7. Remove from the oven and leave for about 5 minutes.
8. Blend caster sugar and lemon juice together until smooth.
9. Pour over the cake while it is still in the pan,
10. Remove from the pan and leave until it is completely cool.
11. Whisk together icing sugar and lemon juice until smooth.
12. drizzle over the cake in a criss-cross pattern, letting it drip over the side.
13. Serve and enjoy!

Chef's tip

Apply the syrup while the cake is still warm.