

LEMON CURD CAKE

butter 250g, very soft, plus a little for the tin
golden caster sugar 250g
self-raising flour 250g
baking powder 1 tsp
eggs 4 large
lemons 2, zested
milk 1-2 tsp

decoration

butter 250g, very soft
icing sugar 500g
lemons 3, zested and juiced
lemon curd 1 jar
crystallised flowers to decorate
step 1

Heat the oven to 180C/fan 160C/gas 4. Butter and line the bases of 3 x 20cm sandwich tins. Beat the butter, sugar, flour, baking powder, eggs and lemon zest together with beaters until you have a smooth batter. Add enough milk so the mix just drops off a spoon.

step 2

Divide the mixture between the tins and bake for 20-25 minutes, swapping the tins around halfway through so that they brown evenly. When they're ready, a skewer poked in should come out clean. Cool on wire racks, cooked-side up.

step 3

Make the icing by beating the soft butter with the icing sugar, lemon zest and juice until light and fluffy. Use 2/3 to fill the cake and top each layer with some lemon curd. Frost the top with the rest of the buttercream and finish with sugar flowers.