

Lemon and Vanilla Cake



A delicious light lemon and vanilla sponge sandwiched with

vanilla buttercream and lots of lemon curd. This is a beautiful and stunning cake for any celebration.

Ingredients

For the Cake

350g unsalted softened butter

350g caster sugar

350g self raising flour

1 $\frac{1}{2}$ tsp baking powder

1 tsp vanilla extract

2 tbsp milk

zest of 2 lemons

6 large eggs

For the Icing

350g unsalted softened butter

700g icing sugar

2 tbsp milk

lemon curd

gold food colouring (optional)

Method

- Preheat the oven to 180°C / 160°C with a fan.
- Grease and line 4×8" cake tins.
- Add the butter, caster sugar, self-raising flour, baking powder, vanilla extract, whole milk, lemon zest, and eggs to an electric mixer. Whisk for 2-3 minutes.
- Distribute the mixture evenly between the cake tins. Place in the oven and bake for 25 minutes.
- Meanwhile, prepare the icing by adding the butter, icing sugar, and milk to the electric mixer. Whisk until smooth.
- Assemble the cake by placing one cake on a plate or stand. Spread a thin layer of the icing on top and add a thin layer of lemon curd. Repeat the process with the second and third

cake layers. For the final cake layer, spread the icing around the whole cake.

– Option to add gold food colouring to the remaining icing sugar. Spoon the icing into a piping bag with a star nozzle and decorate the top of the cake with icing rosettes.