

Luscious Layered Lemon Cake

Ingredients

Cake

300g unsalted butter
525g self rising flour
225g castor sugar
6 medium eggs (whisked)
150ml full fat milk
4 grated medium sized lemons
Juice of 1 lemon
3tsp baking powder

Oven at 135°C for 1 hour and 10 minutes

Lemon curd

200g salted butter
200g white castor sugar
500ml lemon juice (15 medium lemons)
Zest of 4 lemons
4 tbsp cornflour
4 tbsp cold water
200g condensed milk

Biscuit base

200g digestive biscuits
175g ginger biscuits

150g unsalted butter
2 tbsp demerara sugar

Lemon buttercream

500g unsalted butter
500g full fat Philadelphia cheese
2kg icing sugar
Zest of 4 lemons
Juice of 1 lemon

Meringues

4 medium egg whites
250g castor sugar
1 tsp cornflour
1 tsp vanilla essence

In the oven at 150°C for 25 minutes

Lemon Ice Lustre Dust by Sugarflair
Canary Yellow by Fractal Colours
Bling Bling Gold by Magic Colours

Tools

- Mixer (Whisk and beater)
- Oven
- 3 x 6" cake tins
- 3 x cake collars
- Mixing bowl
- Jugs

- Plastic scraper
- Palette knife
- Sieve
- Hot plate
- Thick based pan
- 2 x 6" round cake tins (biscuit base)
- 1m star nozzle
- Disposable piping bag
- Baking trays
- Turntable
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