

CakeFlix

Luscious Layered Lemon Cake Tools & Ingredients

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

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