



LEMON CAKE WITH LEMON CURD

INGREDIENTS

250g Country Range Sponge & Pudding Mix

50ml milk

2 lemons (zest only)

75ml cold water

Lemon Curd

125ml Country Range Lemon Juice

125g caster sugar

3 eggs

6 egg yolks

125g Country Range Butter

METHOD

1. Pre-heat the oven to 165°C/325°F/Gas Mark 3.
2. Place the sponge mix and zest in a bowl fitted with whisk beaters. Blend in the water and milk on slow speed for 1 minute. Scrape down, then mix for a further 4 minutes on medium speed.
3. Pour the mixture into a lined loaf tin and bake for 45 minutes.
4. For the lemon curd, whisk the lemon juice, eggs, egg yolks and sugar in a bowl over a pan of boiling water until light and fluffy.
5. When the curd can hold its shape for 3 seconds, whisk in the butter. Remove from the heat and continue whisking until the butter has completely melted. Allow to cool.
6. Sprinkle the cake with caster sugar and serve with the lemon curd and raspberries.