

Lemon Curd Sponge

Serves: 8

Prep: 25mins

Bake: 35 mins

Curd

- 2 medium eggs
- 2 lemons, juiced
- 150g caster sugar
- 10g cornflour
- 110g unsalted butter

Sponge

- 225g butter, soft
- 225g caster sugar
- 4 medium eggs
- 225g plain flour
- 2 level tsp baking powder
- Dash vanilla

Filling

- 250ml whipping cream
- 2 tbsp strawberry Jam

Garnish

- Fresh berries & curd

Method

- For the curd, whisk together the eggs, lemon juice, sugar, and cornflour in a heatproof bowl set over a saucepan of gently simmering water. Whisk for 6 to 8 minutes until the mixture is thick and glossy.
- Blitz in the butter with a hand blender until smooth and silky.
- Press a piece of parchment directly onto the surface and chill, this prevents a skin from forming as it cools.
- For the sponge, preheat your oven to 180C/160C fan.
- Line the base of 2x8" tins with parchment paper.
- Grease and dust with butter and flour. Set aside.
- Add the butter and sugar to a mixing bowl and mix until combined.
- To this, add the eggs and mix well after each addition.
- Add in the vanilla extract and mix well.
- Finally, sieve in the flour & baking powder.
- Mix to combine and divide this batter between both tins, level out, and place in the centre of the preheated oven.
- Bake for 30- 35 minutes or until golden brown and springy to the touch.
- Remove and allow to cool in the tin for a few minutes before carefully turning onto a wire rack to cool completely.

- To assemble, whip the cream until thick and place it in a piping bag fitted with a star nozzle.
- Place one sponge onto your cake stand/plate. Spoon the jam on top and spread to cover the sponge.
- Pipe $\frac{3}{4}$ of the whipped cream on top of the jam and sandwich with the other sponge.
- Pipe the remaining cream on top with the curd and berries.
- Dust with icing sugar and serve.