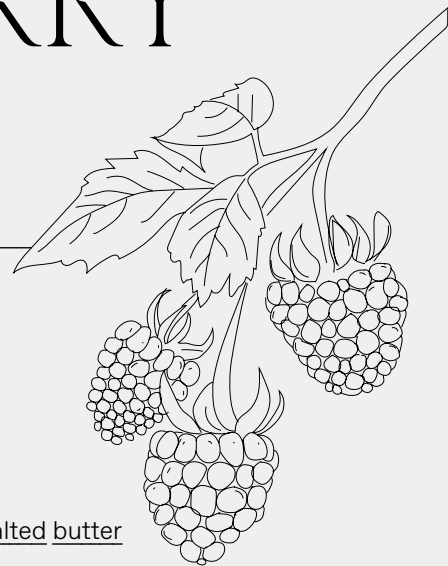


# LEMON RASPBERRY LAYER CAKE



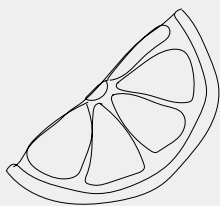
## Ingredients

Serves 10-12

- 6 eggs
- 400g caster sugar
- 1 tbsp vanilla extract
- Finely grated zest of two lemons
- 400g unsalted butter, melted and slightly cooled
- 400g self-raising flour, sifted

Lemon curd

- 125ml (½ cup) lemon juice
- 150g caster sugar
- Pinch of sea salt



- 5 egg yolks
- 100g softened unsalted butter
- Zest of a lemon

Raspberry frosting

- 100g pure icing sugar, sifted
- 600g creme fraiche
- 200g pure cream
- 60g raspberries
- 250g raspberries, to layer
- Roses, to decorate

## Method

Preheat the oven to 170°C. Grease and line two 23cm round cake tins.

In a large bowl, beat the eggs, sugar and vanilla until pale and fluffy. Stir in the lemon zest and cooled melted butter. Mix to incorporate.

Add the sifted flour and gently stir, ensuring there are no lumps in the batter. Pour into the prepared tins and bake for approximately 30 minutes, or until an inserted skewer comes clean. Cool in tin for 10 minutes and turn cake onto a wire rack to continue cooling. Split each cake in two with a sharp knife so you now have four thinner cakes.

Meanwhile, for the lemon curd, combine the lemon juice, sugar and sea salt in a large bowl. Sit it upon a pot of simmering water and whisk to combine. Whisk in the egg yolks and cook, continuously whisking, until the mixture thickens. This will take around 10 minutes. If you have a thermometer, the mixture should be about 80C. Remove from the heat and whisk in the

butter, a little at a time. Ensuring it is incorporated before adding the next piece. Mix in the lemon zest and pour the curd into a container and cover with baking paper or cling wrap, pressing it directly onto the curd to avoid it forming a skin. Chill in the refrigerator.

Crush the raspberries with a fork and then strain into a large bowl, discarding the seeds. Add the icing sugar, creme fraiche, and cream and whip until stiff peaks form.

To assemble the cake, place one layer of the cake on base of a serving plate. Place 1/4 of the cream mixture on the base and spread to the edge. Spoon on 1/3 of the curd mixture onto the cream and use the back of a spoon to swirl towards the edges. Top with 1/3 of the raspberries and then place another cake layer on top. Repeat this process with the remaining cream, curd and cake layers. Finish the top of the cake with the cream mixture and decorate with roses.

