



THURSDAY COTTAGE

HANDMADE

Triple Lemon & Almond Cake

No wonder it is so good, we add both freshly squeezed juice and grated lemon zest to our Great Taste 2016 2 star award winning Lemon Curd. Lemon cake is always a favourite; at coffee time, tea-time or any time. Whilst the lemony drizzle gives it a bright citrusy kick, adding lemon curd to the cake batter enhances the flavour and gives a meltingly soft crumb. The rest is purely the icing on the top!

Equipment: 20cm round tin, base lined with baking parchment and sides lightly greased.

For the cake

- 150g soft butter or baking margarine
- 150g caster sugar
- 75g Thursday Cottage Lemon Curd
- 2 large eggs
- 75g self-raising flour
- 75g ground almonds

For the drizzle syrup

- 125g caster sugar
- Juice of one lemon

For the icing

- Icing sugar, sifted
- 1 – 2 tablespoons lemon juice
- Finely grated zest of one un-waxed lemon



Preheat the oven to 180°/Gas 4/Fan 160°C.

Place the butter, sugar, lemon curd, the eggs and the flour in a large mixing bowl. Using a hand held electric whisk, beat together to a light creamy batter. Fold in the ground almonds. Spoon into the prepared tin and bake for approximately 30 minutes until golden and springy to touch.

Meanwhile mix together the caster sugar and lemon juice. Prick the surface of the warm cake with a skewer and pour on the drizzle syrup. Leave to cool.

Sift the icing sugar into a mixing bowl. Add the lemon juice a little at a time, beating until the mixture is a smooth paste. Remove the cake from the tin. Carefully spread the icing on top, then dust with lemon zest.

Full curd range available at www.thursday-cottage.com