

Lemon and Lavender Cake



Author: recipebyrosie

Four layers of soft, tender lemon lavender sponge filled with zesty lemon curd. Wrapped in creamy lemon buttercream it is the perfect combination of light floral notes and zesty lemon flavour.

Ingredients

Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 250g caster sugar
- 360ml milk (soya for non dairy and buttermilk for dairy)
- Zest and juice from 2 lemons
- 100g yoghurt (soya yoghurt or 5% fat greek yoghurt)
- 100g oil (vegetable or light olive oil)
- 3 tbsp dried culinary lavender

Curd

- 100g golden caster sugar
- 2 tbsp cornflour
- 120g soya milk

Instructions

1. Start by making the lemon curd.
2. In a small saucepan over medium heat whisk together the cornflour and milk until smooth. Mix in the lemon juice, zest and sugar. Continue whisking frequently until the curd thickens, about 5 minutes. Transfer to a jar and leave to cool.
3. Next make the sponge. In a small saucepan, add the milk and lavender. Heat until just boiling whilst gently mixing. Remove from the heat and leave to cool to room temperature. Pour the milk through a sieve to separate the lavender and the milk. discard the lavender and mix the lemon juice into the lavender infused milk to create a 'buttermilk' consistency.
4. Preheat the oven to 175 C Fan.
5. Line and lightly grease 4 x 6 inch pans.
6. Rub the zest into the sugar.
7. In a large bowl combine the wet ingredients.
8. Sift the dry ingredients and then add to the wet. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.

- Juice and zest from 2 lemons

Lemon Buttercream

- 220g butter, room temp (dairy free or dairy)
- 420g powdered sugar
- 4 tbsp lemon juice
- 2 tbsp milk (dairy free or dairy)
- 1 tsp lemon extract

9. Pour the batter into the tins and then bake for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.

10. Next make the buttercream.

11. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Add the powdered sugar bit by bit, scraping down the bowl and paddle between intervals. Then add the lemon juice, lemon extract and milk. Mix on low until fully incorporated, about one minute.

12. Assemble the cake by layering the buttercream and the curd.

