

# Extra *Lemony* Sponge Cake

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 **smeg**  
technology with style





SERVES 8-10

## Extra Lemony Sponge Cake

- 225g butter, well softened, plus extra for greasing
- 225g caster sugar
- 4 large eggs
- finely grated zest 1 lemon
- 225g self-raising flour, sifted
- 1 tsp baking powder



### Filling

- 200g icing sugar, plus extra for dusting
- 100g butter, well softened
- 2 tbsp fresh lemon juice
- 5 tbsp lemon curd

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Circulaire function combines the fan and circulaire element allowing an even bake on any shelf of the oven. It also allows you to cook other dishes at the same time without any flavour transferring.



1. *Preheat the oven to 170°C on the Circulaire setting. Grease two 20cm loose-based sandwich tins with a little butter and base line with baking parchment.*
2. *To make the cake batter, put the butter, sugar, eggs, lemon zest, flour and baking powder in a food processor and blend on the pulse setting until lightly but thoroughly combined. Divide the cake batter between the lined tins and spread evenly to the sides.*
3. *Place the cakes on the same shelf, in the middle of the oven, and bake for 23-25 minutes until well risen and beginning to shrink away from the sides of the tins. Cool for 5 minutes. Run a round-bladed knife around the edge of each cake and turn out onto a wire rack. Leave until cold.*
4. *To make the filling, sift the icing sugar into a large bowl and add the butter and lemon juice. Blend in the food processor until smooth and creamy.*
5. *Place one of the cakes on a plate. Using a rubber spatula, spread the cake with icing, taking care not to lift the sponge. Spoon the lemon curd on top and sandwich with the other cake. Dust lightly with sifted icing sugar and serve. [www.smeguk.com/recipes](http://www.smeguk.com/recipes)*