



Hay Day Kitchen

## Lemon Cake

Hay Day Kitchen is back, and in this new episode we're making delicious Lemon Cake to celebrate the arrival of Spring time!

We've prepared a delicious recipe and video, so you can follow along step-by-step. Go ahead, give it a try!



YouTube

[https://youtu.be/TMv5us8dP\\_Y](https://youtu.be/TMv5us8dP_Y)

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### Ingredients!

#### Lemon curd:

2 Lemons

2 cups Icing sugar

2 Eggs

1/3 cup Butter

#### Buttermilk frosting:

1 cup Butter (soft; room temperature)

4 cups Icing sugar

1 Lemon (zest)

3 tbsp Milk

#### Sponge cake:

5 Eggs

1 cup Sugar

1 cup Flour

2 tsp Baking powder

2 tbsp Butter

#### Fillings:

1/2 cup Lemon curd

1/2 cup Cream

**Decorating:**

- 1 Lemon
- 4 tbsp Lemon curd
- 1/8 cup White chocolate (grated)

**Prep time:** 4 h

**Servings:** 8-10 slices

**Equipment:** Mixing bowls, measuring spoons and cups, electric mixer, two 7-inch springform cake pans, wooden spoon, saucepan, whisk, grater, sieve, cutting board, knife, bread knife, palette knife or spatula

## *Method!*

### **Making the Lemon Curd:**

- Wash lemons and grate the lemon zest into a saucepan.
- Halve the lemons, and squeeze the juice through a sieve to sift out the seeds.
- Add icing sugar and eggs.
- Cut cold butter into small cubes and set aside.
- Place the saucepan on the stove and cook lemon curd on low heat.
- Don't stop whisking!
- When the surface starts to bubble, continue cooking for about a minute then remove the saucepan from the heat.
- Mix butter cubes into the warm curd little by little, as you keep whisking.
- Transfer lemon curd to a bowl, cover and let cool.

### **Making the Sponge Cake:**

- Preheat the oven to 175 C / 350 F.
- Measure flour and baking powder in a bowl. Mix and set aside.
- Beat eggs and sugar into a foam.
- Add the flour and baking powder mixture. Do not over mix; just until it is creamy.
- Grease 2 cake pans with butter, covering the bottoms with baking paper (or, butter and flour).
- Add batter evenly to the cake pans, and place in the oven to bake for 20-25 min.
- Let them cool. Then, cut both cakes in half, to create 4 even layers.



### **Layering the Cake:**

- Whip ½ cup of cream.
- On a plate, take the first layer of cake and spread 1/3 of the cream, then a ½ of the lemon curd.
- Take the second cake and repeat.
- Continue stacking the cake layers and filling. Carefully give the layers a gentle press to keep them even.
- Do not put fillings on the top of the cake.
- Refrigerate for 1 hour.

### **Making the Buttercream Icing:**

- Zest lemon into a bowl and set aside.
- Whip soft butter and icing sugar until the mixture is smooth and creamy.
- Add the lemon zest and milk, and mix to combine.

### **Decorating the Cake:**

- Remove cake from the fridge.
- Begin frosting the cake with just a little buttercream.
- Refrigerate cake for 20 min. Remove from the fridge – spread on the second layer of buttercream.
- Decorate the top with a layer of lemon curd.
- Garnish the sides of the cake with halved lemon slices.
- Finish with some grated white chocolate!

*We'd love to see your own Lemon Cake!*



*Submit a photo of your cake to our Fan Art Uploader!*