# Lemon custard cream cake
## by Suzy Pelta

**Ingredients for the cake**

225g butter

225g golden caster sugar

3 lemons (zest only)

200g self raising flour

30g custard powder

4 eggs

2 tablespoons lemon curd

**Ingredients for the syrup**

3 lemons (juice only)

170g icing sugar (sifted)

**Ingredients for the filling**

50g custard powder

250g icing sugar

150g butter

30ml milk

Blueberries to decorate (optional)

**For the cake and syrup**

Preheat your oven to 180°C.

Grease and carefully line two 20cm round baking tins.

Cream together the butter and sugar until light and fluffy.

Grate in the zest of three lemons and mix thoroughly.

Add in each egg, followed by a quarter of the flour and custard powder, mixing after each addition. Finally spoon in the lemon curd and mix.

Empty your batter into the two tins, making sure there are equal amounts in each. Bake in the centre of your oven (on the same shelf if possible) for approximately 25 minutes.

Check your cakes after 22 minutes to assess if they need a little longer – you are looking for a golden sponge. If you are still unsure, insert a toothpick into the cake and it will come out clean if it is done.

Five minutes before the end of your baking time, mix the juice of three lemons and icing sugar together and set aside; this will be your syrup.

As soon as the cakes are out of the oven, prick them all over with a toothpick and pour half of the syrup over each cake.

Allow the cakes to cool in their tins for about 30 minutes before very carefully transferring them to a wire rack (I say carefully because the cakes will be very moist).

**For the filling**

Sift together the custard powder and icing sugar.

Beat in the butter and gradually pour in the milk.

Mix together using an electric whisk for a good three minutes until you have a thick frosting.

Spread the frosting over the top of one of the cakes and sandwich the other cake on top.

Finally spread more frosting over the top of the cake and decorate with blueberries.