

# LEMON AND ELDERFLOWER CAKE

## Royal Wedding-Inspired Cake



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**Preparation :** 30 min - **Resting :** - - **Cooking :** 35 min - **Equipment :** 1 x 15cm and 1 x 20cm cake tin, lined with baking paper, 1 x 20cm/10inch cake board

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**Ingredients :** 1 cake

- FOR THE CAKE - 350 g caster sugar - 350 g salted butter, softened - (or, alternative spreads) - 350 g self-raising flour - 1 level tsp baking powder - 6 large eggs - zest of 1 ½ unwaxed lemons - 2 tbsp good quality elderflower cordial - 1 tsp vanilla essence (optional) - FOR THE SYRUP - juice of 2 lemons. Strained  
- 1 tbsp Elderflower cordial - 110 g caster sugar - FOR THE BUTTERCREAM AND FILLING - 230 g icing sugar - 40 g unsalted butter - fine quality lemon curd - FOR THE DECORATION - fresh edible spring flowers

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1. Pre-heat the oven to 180°C (conventional), 160°C (Fan) or Gas mark 4
2. Place all cake ingredients into the main bowl fitted with the main blade and blend for 6-7 seconds or until smooth. Switch off. Scrape down the flour from the sides of the bowl, pulse several times to mix.
3. Divide the mixture into the tins so they are both about half full.
4. Bake for 35-40mins or until an inserted skewer/cake tester comes out clean. Allow to cool in the tin for 10 minutes. Wash and dry the processor bowl and blade.
5. Put the lemon juice sugar and elderflower cordial into a saucepan and heat gently, until sugar has dissolved.

6. With a skewer or cocktail stick, make deep holes all over the cakes. Sprinkle one third of the syrup over the smaller cake and two thirds over the larger cake then leave to cool completely.

7. For the buttercream, place the butter, sugar and cordial in the processor bowl with main blade and process for 30 seconds or until smooth.

8. When the cakes are cool, level them, if required. Spread a teaspoon of the buttercream on the middle of the cake board to anchor the cake. Place the large cake securely on the board. Smother the whole cake, as smoothly as possible, with two thirds of the butter-cream. Spread the lemon curd on top of the large cake, only on the area where the small cake is to stand. Place the small cake on top of the large cake. Use butter-cream to seal where the cakes join, to stop the lemon curd leaking. Cover the top and sides of the cake with the remaining butter-cream. Use a palette knife to smooth the surfaces.

9. Decorate with the flowers. (Please ensure you have researched your fresh flowers to ensure they are perfectly edible. If you'd prefer an alternative, use the sugar variety, available on line.)

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