



## Afternoon Lemon Cakes

Delicate zesty little sponges sandwiched with lemon curd and crème fraiche blended with lemon cheese. Wonderful served as part of an afternoon tea with a cup of Earl Grey.

### Ingredients

- 100g Margarine
- 100g Sugar
- 2 medium eggs
- 100g Self Raising flour
- 50g Lemon Curd
- 40g Crème Fraiche
- 50g CWS with lemon, crumbed
- Icing Sugar for dusting
  
- Oven Temp: 180oC/Gas Mark 4
  
- Makes 6 cakes

### Method

1. Preheat the oven to 180oC. Place the baking cases in a cake tin.
2. Place the margarine and sugar into a mixing bowl and using a hand whisk mix together until the mixture is pale and creamy.
3. Gradually add the eggs into the mix, one at a time, beating the mixture together with a small amount of flour after each addition. Fold in the remaining flour.
4. Divide the mixture between the cake cases and bake in the preheated oven for 10- 15 minutes until golden brown in colour. Remove the cakes from the oven and allow to cool for 5- 10 mins.
5. Meanwhile blend together the crème fraiche and CWS with lemon and set to one side.
6. Once the cakes have cooled remove from the paper cases and leave to cool fully on a baking wire.
7. Take one cake, turn it upside down and on the base side add a generous spoonful of crème fraiche and CWS lemon mix and spread evenly over the cake. Top the cheese mix with a spoonful of lemon curd. Top the cake with another cake (the right way up).
8. Dust with icing sugar.