

## **'LEMON' CURD SPONGE**

GF DF Low

Gluten & Dairy free and Low Salicylate & Amine

**Serves 4**

### **Utensils**

18cm square cake pan  
Star cutter  
Piping bag and nozzle  
Gold cachous for decoration (optional\*)



### **Ingredients:**

#### **Sponge**

3 eggs  
½ cup (110g) castor sugar  
¼ cup (40g) gluten free plain flour  
¼ cup (40g) gluten free self-raising flour  
¼ cup (40g) maize cornflour  
1 tsp xanthan gum

#### **'Lemon' curd**

2 eggs  
1/3 cup (80g) castor sugar  
30ml water  
60g Nuttalex  
1 tsp citric acid

#### **Buttercream**

30g Nuttalex  
¾ cup pure icing sugar  
OR  
*Orchard* prepared white fondant icing

### **Method:**

**Preheat the oven to 180°C**

#### **Making the sponge**

- Grease and line the square cake pan with baking paper
- Beat the eggs and sugar together with an electric mixer for 8 minutes, or until it is thick and the sugar has dissolved
- Triple sift the 3 flours and xanthan gum together
- Fold the flours into the egg mixture one third at a time and pour into the cake pan
- Cook for 25 minutes and then turn it out to a wire rack to cool

### Making the 'lemon' curd

- Combine all the ingredients into a heat proof bowl that can be placed over a saucepan of simmering water
- Stir constantly until the mixture thickens such that it coats the back of a wooden spoon (usually 8-12 minutes)
- Put into a bowl and cover, cool and then refrigerate about 1 hour before using

### Making the buttercream

- Beat the Nuttalex until creamy
- Add the sifted icing sugar gradually and beat well. The mixture should be reasonably stiff
- Beat half the 'lemon' curd into the buttercream. Refrigerate until required
- Save the other half of the 'lemon' curd

### Constructing the Cake

- Use the top of drinking cups in your draw as a guide to cut 4 circles, about 6 cm in diameter, from the cake.
- Cut each in half through the middle so they can be filled
- Put 1 tsp of the remaining 'lemon' curd on each side of the cut cake and spread to the edges
- Put 2 tsp of the lemon butter cream on one side of each half and spread to the edges
- Place the top half back on each bottom cake

### Decorating the top

- You can pipe more buttercream on the top

OR

- If you wish to use the white fondant then knead a small amount and roll it out on a board or bench top lightly sprinkled with pure icing sugar
- Cut your 6cm circle using the same guide as for the cake
- Place some buttercream on the top of the cake and spread to the edges
- Place the circle of fondant on top of the butter cream
- Decorate with star shapes as desired.
- Refrigerate until serving
- Put cachous on when it comes out of the fridge otherwise the colour will melt off when they condense.
  - \*NB: the gold colour is not suitable to eat for the strict elimination diet. Your choice to remove it or not to use them for decoration.
  - \*Be careful as some cachous contain wheat starch. **Especially important for those with coeliac disease to avoid.**