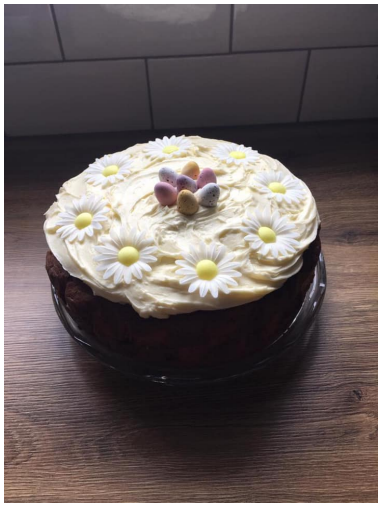
EAST NORTH EAST BAKE-OFF

COCONUT AND LEMON EASTER CAKE



INGREDIENTS

6oz soft butter/margerine

6oz caster sugar

6oz S.R flour

2oz desiccated coconut

1teaspoon baking powder

2tsp Lemon extract or

2tbls fresh lemon juice and zest.

Buttercream

110g room temp butter

60ml milk room temp

2tsp vanilla extract

500g icing sugar, sifted.

3 eggs

METHOD

Preheat the oven to gas 4/180C. Line or grease two 7" sandwich cake tins

Step 1. In a large bowl mix together butter and sugar until pale in colour and smooth.

Step 2. In another bowl sift the flour and baking powder together and add the coconut.

Step 3. Beat 1 egg and the lemon juice or extract together then stir through the mixture.

Step 4. Add a little flour and 1egg at a time to the mixture and whisk together, do this till all the eggs and flour are used up.

Step 5. Spoon the mixture evenly into your cake tins, and spread the surface level.

Step 6. Bake in the oven for about 20 mins, until well risen, the cakes should be golden brown and spring back when pressed gently.

Step 7. Leave to cool in the tin for 5mins, turn out on a wire rack and leave to cool fully.

Step 8. Transfer one of the cakes to a plate and spoon on the lemon curd and buttercream, then sandwich together and dust the top with icing sugar.

If you prefer spread the buttercream on top of your cake and decorate with Easter treats .

Enjoy