



RECIPES

Lemon Cakes with Mascarpone and Lemon Curd

Gorgeous moist cakes get filled with lemon curd and mascarpone, topped with a dusting of icing sugar. Simple and delicious.

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Photography by Manja Wachsmuth

KENWOOD

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INGREDIENTS

150 grams butter, at room temperature

1 cup caster sugar

1 teaspoon vanilla extract

3 large eggs, size 7, lightly beaten

125 grams plain flour

100 grams ground almonds

1 teaspoons baking powder

150ml buttermilk

finely grated zest 1 large lemon

¼ cup flaked almonds

To assemble

200 grams mascarpone

½ cup purchased lemon curd (I use Anathoth)

icing sugar, for dusting

METHOD

Grease a 12-hole, standard muffin tin and line the bases with baking paper.

Preheat the oven to 160°C fan bake.

Cream the butter, sugar and vanilla together until pale and creamy. Gradually beat in the eggs until very well mixed.

Combine the flour, ground almonds and baking powder.

Add to the butter mixture, along with the buttermilk and lemon zest and gently mix everything together.

Divide evenly between the tins and smooth the tops. Scatter over the almonds.

Bake for 20–25 minutes or until firm to the touch and the cakes are pulling away from the sides of the tins. Leave in the tins to cool.

To assemble: Carefully cut the top off each cake then spread the bottom half with mascarpone and lemon curd. Replace the tops and dust with icing sugar. **Makes 12**