Lemon meringue cake

This cake will look great on the bake sale table - a real showstopper

Cuts into 12 slices

3 unwaxed lemons

200g softened butter

200g caster sugar

3 eggs

250g self-raising flour

6 tbsp milk

For the meringue

2 egg whites

100g caster sugar

For the icing

250g tub mascarpone

2 tbsp sifted icing sugar, plus a little extra for dusting

half a 450g jar of lemon curd

1. Heat the oven to 160C/fan140C/Gas 3. Line the bases of two 20cm sandwich tins with non-stick paper. Grate the zest from the lemons and put in a bowl with the other cake ingredients. Beat together for 2-3 mins until light and fluffy. Spoon into the tins and level the tops.
2. Whisk the egg whites until stiff, then gradually whisk in the sugar until the meringue is stiff. Spoon half the

meringue over each cake and spread to within 2cm of the edges. Swirl the meringue with the tip of a knife.

3. Bake the cakes for 35-40 mins until the meringue is crisp and golden and the cake is firm. Test by inserting a fine skewer through the meringue, if just a few crumbs stick to the skewer the cake is ready. Cool in the tins for 10 mins, then invert each cake onto a folded tea towel and then invert onto a wire rack so the meringue is uppermost. Leave to cool completely. (The cakes will keep for up to 2 days in a tin at this stage)

4. Beat together the mascarpone and sugar. Put spoonfuls of lemon curd over the mascarpone and swirl gently together. Set one cake on a serving plate and spread with the filling. Top with the other cake and dust lightly with icing sugar.