

# LEMON VICTORIA SPONGE

## Ingredients

- 225g butter softened
- 225g caster sugar
- 4 eggs
- 225g self-raising flour
- 2 level tsp baking powder
- 1 lemon, finely grated zest

## For the filling

- 4 tbsp lemon curd
- 250g icing sugar, sifted  
(plus extra for dusting)
- 80g unsalted butter,  
at room temperature
- 25ml semi-skimmed milk
- ½ lemon, finely grated zest

## Method

1. Lightly grease two 20cm loose-bottomed sandwich tins and line the bases with a circle of grease-proof paper. Pre-heat the oven to 180°C/160°F/gas mark 4.
2. Cream the butter and sugar together in a bowl with a wooden spoon.
3. Add the eggs and the grated lemon zest and mix well.
4. Sift in the flour and baking powder and combine with a spatula or metal spoon.

5. Divide the mixture evenly between the two tins and level with a spatula or the back of a spoon.
6. Bake in the oven for about 25 minutes or until well-risen and golden.
7. Leave the cakes to cool in the tins for a few moments then run a blunt knife around the edge of the tins to free the sides of the cakes. Turn the cakes out, peel off the paper and leave to cool completely on a wire rack.
8. As the cakes cool, make the buttercream by creaming together the butter and icing sugar. Add the milk and lemon zest and beat until smooth.
9. Place one cake top-downwards on to a serving plate. Spread with the lemon curd and then the buttercream. Put the other cake on top and dust with icing sugar.

