LEMON CURD YOGHURT CAKE

with poppy seed icing

Preparation : 10 min - **Resting :** 30 min - **Cooking :** 40 min - **Equipment :** -

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Ingredients : Serves 6

- YOGHURT CAKE: ▪ 125 g plain yoghurt ▪ 250 g caster sugar ▪ 375 g plain flour ▪ 3 eggs ▪ 150 ml oil ▪ juice and zest of 1 organic lemon ▪ 1 sachet baking powder (=7g) ▪ ICING: ▪ 1 egg white ▪ 1 tbsp lemon juice ▪ 170 g icing sugar (see recipe) ▪ 1 tbsp poppy seeds ▪ LEMON CURD: ▪ juice of 3 organic lemons ▪ zest of 1 organic lemon ▪ 150 g sugar ▪ 3 eggs ▪ 100 unsalted butter, diced ▪ pinch salt

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1. Preheat the oven to 180°C (170°C fan, gas mark 4).

2. Place all the cake ingredients in the metal bowl and run the PASTRY/CAKE programme. Butter a 20cm cake tin and pour the cake batter into it.

3. Bake for 30 to 35 minutes. Prepare the LEMON CURD: Put all the ingredients, except the butter, into the metal bowl. Run the EXPERT programme for 10 minutes/speed 3/95°C. After 1 minute, add the butter little by little, through the opening. Let the pieces melt before continuing to add any more.Refrigerate the lemon curd for at least 30 minutes before using.

4. Turn the cake out onto a rack; cool. When cold, cut the cake in two layers; generously spread the one layer with the lemon curd and cover with the other layer.

5. Put all the icing ingredients, except the poppy seeds, into the metal bowl. Run the EXPERT programme (without heating) for 1 minute 30/speed 3. Pour over the cake and sprinkle with poppy seeds.

Cook Expert ■