

Lemon and Mascarpone Sandwich Cake

Cake

225g unsalted butter

80g caster sugar

zest and juice of 1 lemon

3 large eggs

200g self-raising flour

25g cornflour (if you don't have this then just use 225g SR flour in total instead)

1-2 tablespoons milk

2 x 21cm sandwich tins, buttered

Filling

2-4 tablespoons jam (I used our home-made plum jam)

100g mascarpone cheese, softened

1. Pre-heat oven to 180 degrees/160 fan/gas 4
2. Cream butter and sugar
3. Add eggs one at a time, adding a spoonful of flour with each egg. Mix well
4. Add the rest of the flour and the cornflour and fold in.
5. Mix in lemon zest and juice and finally mix in the milk
6. Pour into the tins and bake for ~25 minutes until the cakes are beginning to come away at the edges and a skewer comes out clean
7. Leave to cool in the tins for 10 mins before turning out to cool completely on a wire rack
8. When you are ready to eat, spread the jam over the top of one of the cakes, followed by the mascarpone. Then put the second layer of cake on top and serve!