

# Recipe Feature

## Lemon Sponge with Lemon Sauce

**Serves 10**

### Ingredients for the Lemon Sponge

185g	Self Raising Flour
185g	Margarine
185g	Caster Sugar
3 x	Eggs
1 x	Lemon Juice
1 x	Lemon Rind - grated

### Ingredients for the Lemon Sauce

600ml	Water
2 x	Lemon Juice
1 x	Lemon Rind – grated
50g	Cornflour
50g	Granulated Sugar

### Method

1. For the sponge, cream together the margarine, sugar and lemon rind.
2. Beat in the eggs and add the flour and lemon juice and mix to a soft consistency.
3. Spoon the mixture in to a greased 1lb loaf tin and bake for 45 minutes at 110°C or Gas Mark 5.
4. Sprinkle with caster sugar whilst still warm from the oven.
5. To make the lemon sauce, place 4 tablespoons of cornflour in a small ball and add the sugar.
6. Squeeze 2 x lemons and keep to one side.
7. Fill a jug with hot water up to 600ml and add this and the lemon juice to the cornflour and sugar mix.
8. Transfer to a heavy based pan and bring to the boil stirring at all times to ensure the cornflour cooks out. Remove from the heat when the sauce is a smooth, glossy consistency.
9. To serve, slice the cake and pour the sauce over and add a sprinkle of grated lemon zest – delicious!