

Recipe Feature

Lemon Sponge with Lemon Sauce

Serves 8

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 always stirring 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!