

# Lemon and Buttercream Angel Cakes

## Ingredients

### Cakes

- 140g unsalted butter
- 100g caster sugar
- Zest of ½ lemon
- 2 eggs, lightly beaten
- 140g self-raising flour
- 60g lemon curd

### Buttercream Icing

- 85g butter, softened
- 175g icing sugar
- Zest and juice of ½ lemon



## Method

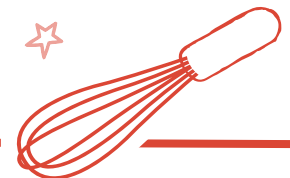
- 1. Preheat** oven to 180°C/160°C fan/gas mark 4. Line a 12-hole cake tin with cake cases.
- 2. Cream** the butter and sugar together in a bowl until soft. Add the lemon zest, and slowly stir in the eggs.
- 3. Fold** in the flour, then divide the mixture between the cake cases.
- 4. Bake** for 18-20 minutes, until golden and springy to touch. Cool the cakes completely on a wire rack.

### Buttercream Icing

- 5. Beat** butter until soft. Gradually beat in icing sugar, zest and juice until thick and creamy.
- 6. Use** a teaspoon to scoop a semi-circle out of the centre of each cupcake. Put a teaspoon of lemon curd in the centre.
- 7. Spread** buttercream on top of the cakes, then place the spare pieces of cake on top like wings.



# Gluten Free Carrot Cake



## Ingredients

- 40g unsalted butter, softened
- 200g caster sugar
- 250g carrots, grated
- 140g sultanas
- 2 eggs, lightly beaten
- 200g gluten-free self-raising flour
- 1 tsp cinnamon
- 1 tsp gluten-free baking powder

### Icing

- 75g butter, softened
- 175g icing sugar
- 3 tsp cinnamon

## Method

- 1. Preheat** oven to 180°C/fan 160°C/gas mark 4.
- 2. Cream** the butter and sugar together until soft, then stir in the grated carrot and sultanas.
- 3. Mix** in the eggs a little at a time.
- 4. Add** the flour, cinnamon and baking powder, and mix well.
- 5. Line** a loaf tin with baking paper, then pour in your mixture.
- 6. Bake** for 50-55 minutes, or until a knife inserted into the middle comes out clean. Cool in the tin for 15 minutes, then turn out onto a wire rack and leave to cool.

### Icing

- 7. Beat** the butter in a large bowl until soft.
- 8. Add** the icing sugar and cinnamon, then beat until thick and creamy.
- 9. Wait** for the cake to cool completely, then spread the icing on top.

