

Zesty Lemon Curd Traybake



Mrs Darlington's
SIGNATURE RECIPE SERIES

Preparation Time: 15 minutes.

Pre-heat the oven to 160°C/Fan 140°C/Gas 3. Grease a 30 x 23cm (12 x 9 in) baking tray or roasting tin then line the base with baking parchment.

Cooking Time: 35 - 40 minutes.

Ingredients:

225g / 8oz softened butter

225g / 8oz caster sugar

275g / 10oz self raising flour

2 level teaspoons of baking powder

4 large eggs

4 tablespoons milk

finely grated zest of 2 lemons

For the icing:

280g / 10oz icing sugar

Juice of a lemon

6 tablespoons of Mrs Darlington's Legendary Lemon Curd

Instructions:

- Measure all the ingredients for the traybake into a large bowl and beat until well blended. Spoon the mixture into the prepared tin and level the top very gently with the back of a spatula.
- Bake in the pre-heated oven for 35-40 minutes or until the cake has shrunk from the sides of the tin and springs back when pressed in the centre with your fingertips.
- Leave to cool in the tin.
- In the meantime, spoon the Mrs Darlington's Lemon Curd into a disposable piping bag and cut off the end of the bag to make a small hole.
- To make the icing, sift the icing sugar into a bowl, add the lemon juice and mix until the icing is smooth and has a spreading consistency. Add a little more lemon juice if its too thick or a little more icing sugar if its a little too runny.
- Pour the icing over the cake, spread it quickly and gently to the edges with a small palette knife. Pipe parallel lines of lemon curd widthways across the top of the cake, at about 2cm (3/4 inch) apart.
- To get the slightly zig-zag design, drag the tip of a cocktail stick or the point of a knife across the lines lengthways. Work quickly before the icing sets.

Mrs Darlington's top tip *"Leave the icing to set before trimming away the edges of the cake and then cut it into 21 pieces".*

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