TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

LEMON SWIRL SHEET CAKE

DESCRIPTION

Makes 12 large squares

Preparation time: 20 minutes

Cooking time: 20 – 25 minutes

INGREDIENTS

115ml olive oil

2 medium eggs

200g Trewithen yoghurt

250g caster sugar

200g plain flour

1/2 tsp salt

2 tsp baking powder

Zest of 1 lemon

50g unsalted Trewithen butter, softened

50ml Trewithen yogurt

250g icing sugar

5 tsp lemon curd, to swirl

METHOD

1. Preheat the oven to 160oC fan and line a 22 x 33cm rectangular tin with baking parchment.

2. In a large mixing bowl, beat together the oil, eggs, yogurt and caster sugar until they form a smooth paste. Sieve over the flour, salt and baking powder and mix until just combined (overbeating will result in a tough sponge). Fold through the lemon zest and pour into the prepared tin.

3. Bake for 20-25 minutes, or until a skewer inserted into the cake comes out clean and it is golden on the top. Allow to cool completely in the tin.

4. To make the yogurt icing, beat the soft butter in a small bowl using an electric whisk until smooth, then add the yogurt and beat again until well combined. Add the icing sugar a little at a time, whisking until thick and fluffy. Chill until ready to use.

5. Spread the cooled sponge with the icing using a palette knife. Use a teaspoon to dollop lemon curd across the top, then swirl into the icing using a skewer to create a beautiful pattern. This cake will keep in an airtight container for up to 3 days, and should stay nice and moist!