

Lamington Cake With Lemon Curd & Cream



Preparation time: 240 mins

Serves: 10 people

User Rating: ★★★★★

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Categories: Desserts

Airy, delicate sponge cake. Layers of cream. Layers of curd. More cake, more curd, and more! This super stacked Lamington Cake brings joy in every sweet slice. Learn how to make this delicious dessert below.



Ingredients

Lemon Curd

- 4 egg yolks
- 1 egg
- 1½ Tbsp cornflour
- ½ cup (110g) caster sugar
- 2 tsp lemon zest
- ⅔ cup lemon juice (approx. 2 lemons)

- 125g chilled butter, diced

Sponge

- 6 eggs, at room temperature
- 1 cup caster sugar
- 2 tsp vanilla extract
- 1 cup self-raising flour
- ½ cup plain flour

Icing & Filling

- 2 cups icing sugar mixture
- 2 ½ cups shredded coconut
- ½ cup milk
- 300ml thickened cream
- 200ml crème fraîche

Method

Lemon Curd

1. Combine egg yolks, egg, cornflour, sugar, zest and lemon juice in a large heatproof microwave-safe bowl. Whisk until combined. Add butter and place onto microwave turntable.
2. Follow the manufacturer's instructions to reduce microwave power to 50%. Cook uncovered for 7-10 minutes, stirring every minute until the mixture is thick enough to coat the back of a wooden spoon. (See notes below.)
3. Cover the curd surface with plastic wrap to prevent a skin from forming. Cool to room temperature. Refrigerate overnight.

Sponge

1. Preheat oven to 180C/160C fan forced. Grease three 20cm round cake pans. Line bases and sides with baking paper, extending paper 3cm above pan edges.
2. Place eggs in a large bowl of an electric mixer. Using the whisk attachment, beat for 5-6 minutes on high speed or until thick and pale. Add sugar, 1 tbsp at a time, beating between each addition. Beat in vanilla.
3. Sift the flours twice onto a sheet of baking paper then sift again over egg mixture. Add 1 Tbsp of boiling water. Gently fold to combine. Do not stir or beat. Divide evenly among prepared pans.
4. Bake for 20-22 minutes, or until golden brown and sponge slightly shrinks away from the pan sides. Cool in pan for 15 minutes. Turn out onto a wire rack covered with baking paper. Allow to cool.

How to Coat Lamingtons

1. Sift icing sugar into a large wide bowl. Add milk and whisk until smooth.
2. Spread coconut onto a flat tray. Roll sides of two sponges in icing then roll in coconut until well coated.
3. Use a spoon to spread some of the icing around top edge of the sponges and sprinkle with coconut. Allow to set.
4. Repeat to coat the sides of the last remaining sponge. Spread the base of the sponge lightly with icing and sprinkle liberally with coconut. Set this sponge aside for the top.

To Assemble

1. Whip thickened cream until soft peaks form. Add crème fraîche and beat until firm peaks hold.
2. Place one sponge on a cake stand with the coconut edge facing up. Spread with half of the cream. Whisk lemon curd until smooth. Spoon over ⅓ cup.
3. Repeat with another layer of sponge, cream and curd. Reserve the remaining curd for another use or place in a jug to serve separately. Place the remaining coconut-covered sponge on top. Serve.

Notes

- Begin checking the thickness of the curd at 6 minutes of cooking time.
 - Dip a spoon into the curd then run your finger over the back of it. If it leaves a clean line in the curd, it's cooked enough and ready to

cool. The curd will thicken as it cools.

- Microwaves vary in type, wattage and size, so cooking times may vary. Use cooking times as a guide.
- Don't be tempted to put too much curd between the layers as sponges will slide off. You can spread sponges with curd then cream to prevent this from happening and serve with remaining lemon curd.
- Sponge cakes can be made, cooled, and returned to clean cake pans. Wrap pans in plastic wrap and freeze for up to 1 month. Curd can be refrigerated for up to 2 weeks.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Vitamin D
225g	2850kJ 681kcal	9.3g	35.4g	21g	79.8g	62.5g	265mg	4.7µg

All nutrition values are per serve.