



# LEMON CRUMBLE CAKE

<b>Season:</b>	<b>Winter</b>
<b>From the garden:</b>	<b>Lemons, eggs</b>
<b>Type:</b>	<b>Dessert</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>England</b>
<b>Serves:</b>	<b>8 serves or 25 tastes</b>
<b>Source:</b>	<b>bestrecipes.com.au</b>

## Equipment

- \*bowl and mixing spoon
- \*citrus juicer
- \*measuring cup and spoons
- \*small saucepan
- \*cake or slice tin
- \*whisk
- \*spatula

## Ingredients

### For the base:

- \*2 cup self raising flour
- \* $\frac{1}{2}$  cup sugar
- \*120 g butter or margarine
- \*2 egg, lightly beaten

### For the lemon curd:

- \* $\frac{2}{3}$  cup lemon juice
- \* $\frac{3}{4}$  cup sugar
- \*2 egg, lightly beaten
- \*120 g butter or margarine

## Method:

- 1.preheat the oven to 180 degrees
- 2.for the base, add the flour and sugar into a bowl, then rub the butter into the flour mixture until it resembles breadcrumbs. Put  $\frac{3}{4}$  of a cup of the crumble to the side for later
- 3.add the egg into the remaining crumble and mix into a soft dough

**4. spread the dough into a lined cake or slice tin**

**5. for the lemon curd, combine lemon juice, sugar, butter and sugar in a saucepan**

**6. over a low heat, while stirring constantly, cook the curd until it thickens. Don't let it boil so the egg does not scramble**

**7. spread the curd over the base and sprinkle the crumble on top**

**8. bake for around 20-25 minutes until lightly browned**

**Skills: *measuring, mixing, juicing***