

Instructions for making a cake

1. You need to whisk the eggs together in your large saucepan.
2. Add the lemon zest, juice, butter, sugar and cornflower.
3. Stir over a low heat until your curd thickens.
4. Then you have to pour the mixture into a bowl and leave it to chill in your fridge.
5. For the sponge you preheat the oven to 180 °C / 350 °F / Gas Mark 4.
6. Your muffin tin needs to be sprayed with butter.
7. Then you line the bottom of the trays with small circles of baking parchment.
8. Next, put the baking spread and sugar in your free standing mixer and cream them together until smooth and pale.
9. You mix in the eggs, then fold in your flour, salt, baking powder, thyme and lemon zest.
10. Finally you have to fill each hole of the muffin tin until almost full (it is easier to use an ice cream scoop if you have one).
11. Bake them for 15-20 minutes, until they are golden brown and springy when you touch them.

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