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Mini Lemon, Blueberry And Cream Cakes



Ingredients

125g butter
125g golden caster sugar
1 large egg
1 teaspoon of vanilla extract
125g self raising flour
3-4 teaspoons of semi skimmed milk
lemon curd *
150ml double cream
A small punnet of blueberries
Servings
15
Person

Preparation

- 1 Preheat the oven to 180 degrees or 160 degrees fan oven.
- 2 Cut the softened butter into small pieces and cream together with the caster sugar until the mixture is pale and well combined.
- 3 Beat the egg in a small bowl and then add to the butter and sugar mixture. Spoon in the vanilla extract and mix well together.
- 4 Sieve then add the flour, a little at a time, folding it in thoroughly with each addition.
- 5 Stir a teaspoon of milk at a time into the mixture until it reaches the required dropping consistency.
- 6 Place small paper cases into a mini muffin tin. Spoon a little of the mixture into the bottom of each paper case, drop a small blob of lemon curd in the centre then cover with a little more cake mixture.
- 7 Bake for about 15 minutes, until beginning to brown on the top and baked through. Leave in the tin to cool for 5 minutes then place on a wire rack to cool further.

- 8 Whip the cream then pipe swirls onto the cooled cakes, decorating each cake with 3 blueberries. Place them into a cake tin and put in the fridge until ready to serve.

Cooks Note

These light and fluffy little cakes are just right for a summer afternoon tea.

* To make a jar of fresh lemon curd:

You will need 4 unwaxed lemons, 200g golden caster sugar, 100g unsalted butter and 6 eggs.

1. Finely zest and juice the lemons, place both in a heatproof bowl over a pan of simmering water, not touching the water, to warm.
 2. Stir in the sugar, then add the chopped butter and stir until the butter has melted.
 3. Beat 4 eggs and 2 yolks together then add gradually to the lemon mixture and stir gently for 12-15 minutes to cook and thicken to a custard consistency.
 4. Cool slightly, sieve and then spoon into a clean jar. Cover and chill in the fridge.
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