# Lemon Cream Cake
## Tangy lemon meets sweet marshmallow fluff

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## INGREDIENTS

(makes about 8-10 portions)

- 100g (about ½ cup) soft butter
- 200g (1 cup) sugar
- 3 eggs
- 210g (1 ¾ cup) flour
- 1 tsp baking powder
- ½ tsp baking soda
- 150ml (5/8 cup) kefir or buttermilk
- 1tsp vanilla paste/extract
- zest of one organic lemon
- 15g (1tbsp) poppyseed

- 100g (about 1/3 cup) lemon curd
- 175g (¾ cup) cream cheese (natural flavour)
- 50g (¼ cup) sugar
- 1tsp vanilla paste/extract
- 100g (about ½ cup) whipping cream (30% fat content)

- 6 egg whites
- 250g (1 ¼ cup) sugar
- 1 tsp vanilla paste / extract

## DIRECTIONS

1. To make the cake layers, beat the soft butter with the sugar in a standing mixer for 5 minutes (or with a hand mixer about 7 minutes) or until pale and fluffy. Add eggs one at a time and beat for about half a minute in between additions.

2. Sift flour, baking powder and baking soda in a separate bowl. Add vanilla to kefir.

3. Add dry ingredients to the butter and sugar mix in three additions alternating with the kefir. End with dry ingredients. With the last part of dry ingredients grate in the zest of one lemon and add in the poppyseed. Beat just until combined.

4. Transfer the batter into an 18cm (7 inch) cake tin. Bake the cake in 170°C (338°F) in the middle shelf of the oven for about 40-50 minutes or until an inserted wooden skewer comes out clean. Remove from the oven, allow to cool for about 10 minutes before removing from the cake tin and then cooling completely on a cooling rack. Allow to cool completely before proceeding with constructing the cake. I would

suggest to cool the cake layers, wrap them in some cling film and chill in the fridge over night.

5. On the second day cut the cake layer into two even pieces and also cut a thin layer off the top layer. Add almost all of the lemon curd over the cake layers and spread evenly. Leave aside.

6. To make the cream cheese filling soften the cream cheese with the sugar and the vanilla in a medium bowl for a couple of minutes. Beat the cream until stiff peaks and add to the cream cheese. Whisk in with a whisk until you have a smooth and creamy filling.

7. Divide the rest of the lemon curd between the two cake layers and spread evenly. Add the cream cheese filling over one of the cake layers, spread evenly and add the second cake layer on top. Clean the sides spreading the cream and the lemon curd onto the sides of the cake, remove any excess. (See video) Chill the cake for at least 1-2 hours, preferably overnight.

8. For the Swiss meringue marshmallow fluff, combine the egg whites and sugar in a big bowl and heat over a water bath with a thermometer until it reaches 72°C (162°F). While heating make sure to whisk the egg whites continuously or the eggs will start to cook and you will end up with scrambled eggs. Once reached 72°C (162°F) remove from heat and whisk with a standing mixer or a hand mixer until the bowl feels cool to touch. Then add vanilla paste and whisk until stiff peaks. (See video)

9. Remove the cake from the oven and decorate with the marshmallow fluff. Once finished decorating torch the marshmallow fluff and decorate the cake to your liking.

10. Enjoy!