



PREP: 40 min
COOK: 50 min
SERVES: 8

Little Lemon Meringue Cakes

A tea-time play on the classic lemon meringue pie! Buttery towers of cake, filled with lemon curd and topped with torched meringue. YUM.

Ingredients

Cake

- 1 1/4 cup (190g) plain flour
- 1 1/4 tsp baking powder
- 150g unsalted butter, room temperature
- 3/4 cup (165g) caster sugar
- 1/2 cup (125ml) double cream
- 1 large egg
- 3 large egg yolks
- 1 tsp Queen Organic Vanilla Bean Paste

Lemon Curd

- 1 large egg
- 2 large egg yolks
- 1/3 cup + 1 tbsp (90g) caster sugar
- Zest of 1 lemon, finely grated (approx. 1 tbsp)

Method

STEP 1

Preheat oven to 160°C (fan forced). Grease and line a (25cm x 30cm) lamington pan with baking paper.

STEP 2

Sift flour and baking powder together; set aside. Assemble mixer with the scraper beater and the large mixer bowl. Add butter and sugar to bowl. Slowly turn mixer to CREAM/BEAT for 3-4 minutes or until pale and creamy.

STEP 3

Combine cream, eggs and vanilla in a jug. Reduce speed and add half the liquid mixture, then half the flour mixture then repeat with the liquid and flour. Don't over mix. Spread mixture into prepared pan. Bake in preheated oven for 25 minutes or until a skewer inserted in centre comes out clean. Cool for 5 minutes before turning out onto a wire rack lined with baking paper. Leave upside down.

Method - Lemon Curd

STEP 1

Beat the egg, egg yolk and strain into a heat proof bowl. Whisk through sugar, lemon rind and juice and butter.

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Ingredients

1/3 cup (80ml) lemon juice (approx 2 lemons)

70g butter, cold

Swiss Meringue

3 large egg whites

3/4 cup (165g) caster sugar

pinch of cream of tartar

Method - Lemon Curd

STEP 2

Place bowl over a saucepan of simmering water, making sure the base of the bowl does not touch the water. Stir the mixture over simmering water for about 15-20 minutes, or until curd has thickened. Transfer to another bowl, cover with plastic wrap with a small side of the bowl uncovered to allow steam to escape and refrigerate until cold.

Method - Meringue

STEP 1

When ready to assemble make the meringue. Place egg whites, sugar and cream of tartar into the small mixer bowl. Place bowl carefully into a saucepan of simmering water and gently whisk for 3-4 minutes or until the sugar has dissolved and the mixture has warmed through. Assemble the mixer with the scraper whisk onto the mixer. Whisk on the AERATE/WHIP for about 2 minutes or until mixture has thickened but is not too stiff.

STEP 2

To assemble, using a 5.5cm round cutter cut 16 rounds from the cake. Spread 1-2 teaspoons of lemon curd onto half of the rounds. With the remaining rounds pipe or shape with a spoon, approximately 2 tablespoons of meringue onto each. Place meringue rounds on top of lemon curd.

STEP 3

Using a chef's blow torch, lightly colour outside of meringue. Serve.

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