**Lemon Layer Cake   
Howth & Sutton Horticultural Society Spring Show 2016**

**Ingredients:**75 g (3oz) butter

6 large eggs

175 g (6 oz) caster sugar

150 g (5oz) self-raising flour

2 level Tablespoons cornflour  
**Filling**

3 egg whites

175 g (6 oz) Butter, softened

175 g (6 oz) Icing sugar

1 teasp lemon juice

grated rind of 1 lemon  
  
**Method:** Pre-heat the oven to 180oC/Fan oven 160oC/Gas 4. Grease a 23cm (9 in) deep round cake tin and line the base with baking parchment. Melt the butter in a small pan and leave to cool slightly. Measure the eggs and sugar into a large bowl and whisk over hot water with an electric whisk on high speed until the mixture becomes pale and creamy and thick enough to leave a trail on the surface when the whisk is lifted. Remove the bowl from the pan and continue to whisk until the mixture is cold. Sift the flours together into a bowl. Fold half the flour into the egg mixture with a metal spoon, then carefully pour half the cooled butter around the edge of the mixture and lightly fold in. Fold in the remaining flour and butter in the same manner. Pour into the prepared tin and level the surface. Bake in the pre-heated oven for about 40 minutes or until well risen, firm to the touch and beginning to shrink away from the sides of the tin. Leave to cool in the tin for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack. Cut the cake horizontally into 3 layers. **Be very careful as it is a very light sponge. Slip a card underneath before lifting off each layer.** For the filling put the egg whites and sugar into a bowl and suspend over hot (not boiling) water. Whisk with an electric beater until thick and fluffy. Take the bowl off the heat and continue beating until the mixture is almost cold. In a separate bowl beat the butter to a soft creamy consistency. Gradually add in the whisked mixture and the lemon juice and rind. Spread on the bottom two layers and re-assemble. Finish and decorate to your own liking using any leftover buttercream or decoration of your choice.