Lemon Tray Bake

Serves 8   **Prep 15 mins**   **Cooking 30 mins**   **Easy**

Ingredients

175g butter, softened	**Iced lemon squares**
175g caster sugar	1/2 lemon tray bake, loosely covered on a wire
3 eggs	rack to thaw at room temperature for 3-4 hours
225g self-raising flour	150ml double cream + 75g luxury lemon curd
2 tsp baking powder	or light mascarpone + lemon zest
1/2 lemon, zested and juiced	raspberries or other fresh fruit to decorate

1. Preheat the oven to 180C/Fan 160C/Gas 4 and grease and line a 18cm x 28cm baking tin with greaseproof paper.

2. Put all the ingredients in a bowl of a large electric mixer (or use a hand held electric mixer and mixing bowl) and turn on slowly so they don't splash out. Gradually increase the speed and beat until you have a smooth, pale and creamy cake batter.

3. Spoon into the prepared tin and bake in the oven for 25-30 mins, until well risen and cooked. Leave to cool for 5 mins before removing from the tin.

4. Cut the cake in two. Then trim the edges of one half and cut into six squares. Dust the squares with icing sugar.

5. Separately open freeze the remaining half and two squares of the cake on wire racks until firm. When firm, wrap in cling film and freeze for up to 1 month.

6. Iced lemon squares: pop the thawed cake on a board and trim the edges. Whip the cream until thick and then fold in the lemon curd (or mix the mascarpone with the lemon zest and use instead)

7. Decorate with raspberries or a selection of fresh fruit and serve at once.