

# Go Grey In May

## Lemon Cake

### Ingredients:

#### *Cake Batter:*

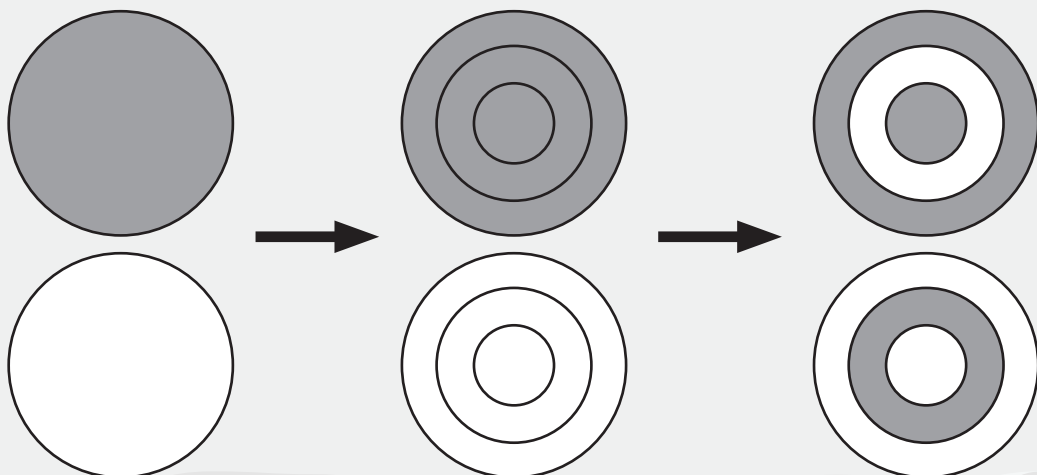
- $\frac{3}{4}$  Cup Butter (180g)
- 1  $\frac{1}{2}$  Cups Caster Sugar
- 3 Eggs (beaten)
- 3  $\frac{3}{4}$  Cups Self Raising Flour
- Zest of 2 Lemons
- 1 Cup Milk
- Food dye (black or purple works well for a grey colour)

#### *Icing:*

- 1 Cup Butter (225g)
- 4 Cups Icing Sugar
- Juice of 1 Lemon

### Method:

1. Preheat oven to 180°C. Melt the butter
2. Add the caster sugar and Eggs to the melted butter and mix until the sugar has mostly dissolved
3. In a separate bowl combine the flour, zest, and milk. Stir to combine
4. Add the butter mixture to the flour mixture and mix until all thoroughly combined.
5. Portion out one third of the mixture into another bowl. Add food dye to one or both of the bowls (you want to end up with two different coloured batters)
6. Pour the larger bowl of batter into two cake tins. Then the other bowl into another cake tin.
7. Bake in oven for 35-40 minutes.
8. Place the cakes onto the cooling rack and allow to fully cool down.
9. Have two different sized round objects to cut circles out of the cakes.
10. Cut rings out of one of each colour (leave one cake fully intact to be the base cake)
11. Swap the rings within the cakes to alternate colours (see diagram below)



**Icing:**

1. Using electric beaters whip the butter until pale in colour. Add the sugar and lemon juice. Continue to beat the mixture until nicely mixed in and the icing doesn't fall off the beaters when lifting them out.
2. Put a small dollop of icing on the base plate then place the first cake on top. (this will be the cake that you didn't cut). Ice the top of the cake generously.
3. Place the next cake on top (be careful and quick, they may break apart). Use icing to hold the cake together and cover the top generously.
4. Place the final cake on top and cover the whole cake with icing. Make more icing if necessary.

**Decorating:**

Brain outline:

1. Melt down 1 block of white chocolate (or any flavour chocolate)
2. Allow it to cool to the point of it being able to be piped.
3. Print out a copy of the brain (attached below) and stick a piece of baking paper over the top of it, so it is stuck down on a bench or table.
4. Place the chocolate in a piping bag and trace along the lines.
5. Place it into the fridge to set.
6. When decorating the cake. Place it on the cake as soon as it comes out of the fridge and begins to soften.

Other decorations: Do whatever you feel looks good, if you have chocolate moulds then you can use the remainder of the chocolate for them. Or create a drizzle effect on the cake by piping the chocolate over the top and down the sides of the cake. Sprinkles are always encouraged to allow for the extra sparkle on top.



