

Lemon cake with meringue topping. Adapted for Gluten Free

Makes 1 large cake

2 x deep 8in round cake tins, greased and lined with baking parchment, dust with plain flour.

You will need a kitchen blowtorch.

Good quality lemon curd (9 oz) must be well chilled

For the sponges

4 medium eggs at room temperature

4½ oz caster sugar plus extra for sprinkling

4½ oz plain GF flour (I used doves)

Pinch of salt

1 tsp of xanthan gum

Lemon syrup

2¾ oz caster sugar

Finely grated zest and juice of a unwaxed lemon

Meringue topping

2 medium egg whites at room temperature

¼ tsp cream of tartar

Pinch of salt

4 tbsp water

10½ oz caster sugar

Heat oven 180 c fan 160c Gas 4

Whisk the eggs in mixing bowl until frothy, add sugar and whisk for about 5 minutes until mixture has expanded (looks like mousse) stop whisking when it makes a ribbon like trail when the whisk is lifted out.

Sift a third of the flour plus salt and xanthan gum, gently fold in to mixture using metal spoon. Add the rest of flour in two batches, stop folding when no more specks of flour can be seen.

Divide the mixture between the tins spread evenly bake for 17-20 minutes until light golden brown and sponge spring back when gently pressed in the centre.

While the sponges are baking cover a wire rack with baking paper, sprinkle with caster sugar, when the sponges are ready remove from oven. Run a knife round each sponge to loosen them, turn out on to sugared paper so they are upside down. Remove the lining paper carefully and leave until cold.

While the sponges are cooling make the syrup.

Put sugar and lemon zest and juice in to small heavy based saucepan and heat very gently, stirring all the time until sugar has dissolved. Bring to the boil then simmer for a couple of minutes to make light syrup. Keep hot.

Place one sponge on a serving platter still upside down, then brush with half of the hot syrup then the second sponge still upside down on the wire rack with rest of syrup. Leave to soak in for about an hour. Spread the chilled lemon curd over sponge on the cake platter.

Set the second sponge right side up on top, lightly cover and chill for a few hours.

For the meringue topping put all ingredients into heatproof bowl and beat with electric handheld electric mixer on low setting for a minute. Then set over a pan of simmering water and whisk at high speed for about 8 minutes to make a thick stiff and glossy meringue. Remove the bowl from the heat and whisk for a further 5 minutes until cold.

Remove cake from fridge cover with the meringue making peaks and swirls, when finished lightly brown with kitchen blowtorch. Leave over night uncovered in a cool place (not the fridge) store in an airtight container eat with in a few days.