

Helen Brown Capital Recipe

Helen will be on the Drivetime show every Thursday from 6pm in "Foodie Thursday".



Lemon Fudge Cake

Ingredients Serve 6

Base

7 plain digestive biscuits, crushed

50g butter, melted

25g demerara sugar

Filling

2 eggs

150g caster sugar

300ml double cream

50g plain white flour

Grated zest and juice of 2 unwaxed lemons

Topping (if freezing top on the day of serving)

150g Greek yoghurt

2 tbsp lemon curd

Method

Preheat the oven to 180°C/160°C fan/gas4. Line the base of a 20cm round springform tin with baking parchment.

Base: On a bowl mix the crushed biscuits with the melted butter and sugar. Stir until all the biscuit is coated and press into the prepared tin.

Filling: Whisk the eggs and sugar together until blended. Pour in the cream, sift the flour and whisk until blended. Stir in the lemon juice and zest and whisk again until combined.

Pour the filling into the tin on top of the biscuit base and bake in a preheated oven for about 35-40 minutes until the filling has set and is pale golden on top.

Remove from the oven and allow to cool in the tin.

If freezing wrap well and store in the freezer without the topping. To serve later: Defrost in the fridge, top with the topping then serve.

Mix the topping ingredients together and spread over the cake. Serve with some cream or ice cream.