

# Limoncello Drizzle Cake

## Ingredients

- 250g salted butter
- 350g golden caster sugar
- 4 eggs
- 200g self-raising flour
- 100ml best quality Limoncello
- 6 tbsp lemon juice from a jar of Opies Sliced Lemons
- 50g soured cream
- 250g tub full-fat mascarpone cheese
- 300g icing sugar
- 150ml double cream

## To decorate

- Opies Sliced Lemons
- Shop-bought meringue kisses, optional
- Freshly peeled cucumber ribbons, dried on kitchen paper

## Method

1. Preheat oven to 200°C/ 180°C/Gas 4, then grease and line two 20cm cake tins.
2. In a bowl or stand mixer, beat together the butter and 200g of the sugar until pale and creamy. Add the eggs, beating after each addition, then carefully fold in the flour.
3. In a separate bowl mix 75ml of the limoncello, 2 tbsp of the lemon juice and soured cream together, then add to the cake mixture. Divide between the cake tins then place in the oven for approximately 30 minutes until golden brown. Remove and leave to cool completely.
4. Meanwhile, add the rest of the sugar, another 2 tbsp of the lemon juice and limoncello into a small saucepan and bring to the boil. Reduce heat and gently simmer until you achieve a syrup-like consistency. Set aside to cool completely.
5. In another separate bowl or using a stand mixer, add the mascarpone, remaining lemon juice, icing sugar and double cream and mix for 1-2 minutes or until stiff peaks form.
6. Once cakes are cooled remove them from the tin and place one cake on a stand. Using a spatula spread the top with mascarpone cream then position the second cake on top. Spread the remaining mascarpone thinly all over the sponge until all areas are covered and smooth.
7. Decorate the top of the cake with Opies Lemon Slices then pour over the limoncello syrup. Top with the ribbons of fresh cucumber and meringue kisses just before serving.