



Bonne Maman  
Lemon Curd

# Lemon & Passionfruit Drizzle Cake

Our light and zesty lemon sponge is deliciously moist, full of citrus flavour and glazed with a crunchy drizzle icing. It bakes equally well in a loaf tin or deep sandwich tin. Made using new Bonne Maman Lemon Curd.

## Ingredients

3 passionfruit  
6 tbsp Bonne Maman Lemon Curd  
30g ground almonds  
150g unsalted butter, softened  
185g golden caster sugar  
2 medium eggs  
225g plain flour  
150ml carton sour cream  
Finely grated zest of 1 lemon  
2 tsp baking powder  
1 tbsp roughly chopped pistachio nuts  
Icing sugar, to dust

## Cooks Tip

If using a Bundt mould, such as ours, its best to lightly grease it with some melted butter and dust with flour until completely coated. Turn upside down and tap the mould to remove any excess sugar.

If you want to use another tin, it should be a 1 litre capacity one.

## Method

1. First make the lemon and passionfruit drizzle. Halve the passionfruit and sieve the pulp into a small bowl, reserving the seeds. Stir 2 tbsp of Lemon Curd into the juice and set aside. Stir the remaining Lemon Curd into the ground almonds and set aside. Wash about 2 tsp of the seeds and leave to dry.
2. Heat the oven to 180C, 160 fan oven, gas mark 4. Grease and flour a 1 litre Bundt mould, a 900g loaf tin or a 20cm, deep, round cake tin. See Cook's tip below.
3. Beat in the sour cream and lemon zest. Finally fold in the remaining flour and baking powder.
4. Spoon half the cake mixture into the prepared mould or tin then dot the Lemon Curd and almond mixture evenly over the top. Finish with the remaining cake mixture.
5. Bake for 45 mins then cover the top loosely with foil and continue to bake for a further 30-40mins or until a skewer inserted into the middle comes out clean.
6. Leave the cake to cool for 10 minutes then turn out onto a wire rack placed over a plate. Make fine holes in the sponge using a cocktail stick and spoon the lemon and passionfruit drizzle over the cake whilst warm. Leave to cool.
7. Sprinkle with passionfruit seeds, pistachio nuts and dust lightly with icing sugar to serve.