



Recipes for Yackandandah hand made preserves, curds and & sauces

Lemon curd crumble cake

Ingredients (base)

- 150g butter
- 2/3 cup castor sugar
- Finely grated rind of 1 lemon
- 3 eggs
- 3/4 cup self-raising flour
- 1/4 cup corn flour
- Yackandandah Premium Lemon Curd

Ingredients (topping)

- 60g butter
- 1/2 cup brown sugar
- 1/2 cup self-raising flour

Method

- Preheat the oven to 180°C. Grease and line a 23 cm spring-form tin.
- To make the base cream butter, caster sugar and rind together until pale in colour. Add eggs and beat well. Sift flour and cornflour together then fold into batter. Spread evenly into prepared tin. Carefully spread with lemon butter. Bake 40 - 45 minutes in the preheated oven.
- Sprinkle with topping. Place about 15 cm from a hot griller and cook 4 - 5 minutes until golden.
- Allow to cool for 10 - 15 minutes.
- To make topping rub butter into flour until it resembles fine breadcrumbs. Stir in sugar and sprinkle over lemon curd.

Yackandandah Jam and Preserving Company Pty Ltd

3260 Sanatorium Rd, Yackandandah 3749 NSW

Phone: (02) 6027 1671 Fax: (02) 6027 1673 Email: yackjam1@bigpond.net.au