

# Soft Lemon Sponge Cake/Biscuits

Makes 24-30

## Ingredients

### Cakes

120g soft butter or margarine  
 ½ cup castor sugar  
 Zest of one lemon  
 2 eggs  
 1 egg yolk  
 2 cups gluten free flour  
 3 tsp gf baking power  
 4 tbsp milk

### Icing

1 ½ cups icing sugar  
 Juice of one large lemon



## Method

### Cakes

1. Preheat oven to 180 degrees fan force. Line two trays with baking paper.
2. In a bowl combine the butter, sugar, and lemon zest. Beat with an electric mixer until light and fluffy.
3. Add the eggs and yolk one at a time, making sure they are well mixed in. Add the flour and baking powder plus the milk to create a cake batter.
4. Fill batter into piping bag with no nozzle and pipe circular amounts onto the baking paper – around 5cm diameter.
5. Bake in the hot oven for 12-15 minutes until golden. Let them cool before icing.

### Icing

1. Add the juice of one lemon to 1 ½ cups of icing sugar
2. Spread the icing on the bottom of the cakes

**Tip:** You can sprinkle them with hundreds and thousands or add chocolate icing if you wish.

*Recipe provided by Coeliac NZ, Auckland Kids club volunteer coordinator Juliane Winter-Noakes.*