

Deliciously Easy Lemon White Chocolate Cake with Lemon Ganache

This cake is gorgeous, rich, decadent, easy to make and stays fresh for a fortnight or possibly more

In a saucepan mix:

- 1.5 cups caster sugar
- 3/4 cup milk
- 250g butter
- 200g white chocolate

Melt gently on low, stirring all the time.

Add to the mixture:

- 2 eggs
- 4 tsp lemon essence and/or lemon zest

Beat well.

Add:

- 1.5 cups plain flour
- 1/2cup SR flour

Fold in gently.

Pour into a pan lined with baking paper.

Bake at 150 °C (SLOW) for 1.5-2 hours – this will depend on the shape of your pan. The thicker it is the slower it will cook. It will be firm and light brown on top.

Cool before icing with lemon ganache, you'll need:

- ½ cup cream
- 1 cup white chocolate
- 3 tsp lemon essence and/or 1 tbsp lemon zest
- ½ cup icing mixture.

Method:

Melt chocolate in the cream on low, stirring all the time.

Do not boil.

Mix in the icing sugar and lemon zest then leave in the fridge to cool for an hour.

Ice cake.