



Lollipop cake

READY IN



90 min.

SERVINGS



12

CALORIES



453 kcal

DESSERT

Ingredients

- ☐ 280 g butter softened well
- ☐ 50 g custard powder
- ☐ 6 medium eggs
- ☐ 280 g golden caster sugar
- ☐ 0.5 g pack ready-to-use icing
- ☐ 12 servings jelly sweets
- ☐ 6 tbsp lemon curd thick for brushing
- ☐ 2 lemon zest finely grated
- ☐ 200 g self-raising flour

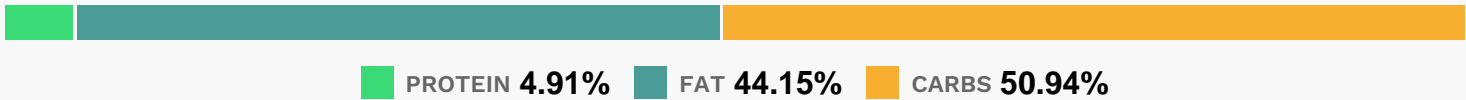
Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ cake form

Directions

- ☐ Heat the oven to 160C/fan 140C/gas
- ☐ Butter and line the bottom of a 20cm round cake tin. Put all the cake ingredients in a large bowl and beat for about 2 mins until smooth.
- ☐ Bake for about 50–60 mins, or until risen and springy to the touch. Leave to cool briefly in the tin, then turn the cake out and cool on a wire rack. If the cake peaks a bit, slice off the top to level it.For the filling, cut the cake in half and sandwich back together with the lemon curd.
- ☐ Brush the top of the cake with a little more lemon curd.
- ☐ Roll out the icing and cut into a 20cm round. Carefully place on top of the cake, press down gently, smoothing it with your hands. Stick the lollipops into the icing at different levels, and the appropriate number of candles, then scatter on some jelly sweets or Smarties. The cake will keep in an airtight container in a cool place for up to 3 days.

Nutrition Facts



Properties

Glycemic Index:17.92, Glycemic Load:15.31, Inflammation Score:-4, Nutrition Score:5.429999989012%

Nutrients (% of daily need)

Calories: 452.75kcal (22.64%), Fat: 22.46g (34.55%), Saturated Fat: 13.37g (83.57%), Carbohydrates: 58.3g (19.43%), Net Carbohydrates: 57.55g (20.93%), Sugar: 38.25g (42.5%), Cholesterol: 142.76mg (47.59%), Sodium: 234.88mg (10.21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.62g (11.24%), Selenium: 14.98µg (21.4%), Vitamin A: 711.78IU (14.24%), Vitamin B2: 0.15mg (8.93%), Phosphorus: 84.02mg (8.4%), Manganese: 0.16mg (8.1%), Vitamin E: 0.87mg (5.77%), Vitamin B5: 0.57mg (5.67%), Calcium: 54.63mg (5.46%), Folate: 20.36µg (5.09%), Iron: 0.89mg (4.95%), Vitamin B12: 0.28µg (4.74%), Copper: 0.08mg (4%), Vitamin C: 3.07mg (3.72%), Potassium:

123.17mg (3.52%), Vitamin B6: 0.07mg (3.43%), Zinc: 0.51mg (3.41%), Magnesium: 12.2mg (3.05%), Fiber: 0.75g (2.98%), Vitamin D: 0.44µg (2.93%), Vitamin B1: 0.03mg (2.21%), Vitamin K: 1.75µg (1.67%), Vitamin B3: 0.24mg (1.22%)