



LEMON PENNY ROLL

METHOD:

1. Deposit 600 grams of pre-made sponge mix onto a lined baking tray. Spread out evenly.
2. Bake at 220°C for 3 to 4 minutes until just baked. (Do not overbake).
3. Tip onto a tea-towel or paper sprinkled with castor sugar and peel off paper from top of sponge.
4. Cut into 4 equal portions.
5. Spread on top of each portion with approximately 75 grams of Barker's Lemon Curd.
6. Roll up as per a Chelsea bun.
7. Allow to cool on the paper or tea-towel.
8. When cool, cut into 2 equal pieces with a hot knife and lightly sprinkle with icing sugar.

Note: Barker's Passionfruit, Orange or Lime Curds can also be used as an alternative

