## Ingredients for the frosting

* 600g icing sugar (sifted)
* 100g softened butter
* 200g cream cheese

## For the lemon curd filling

* 175g butter
* 87g golden caster sugar
* Juice and zest of 3 lemons
* 2 medium free-range eggs,
plus 1 egg yolk
* For the cake
* 300g butter (softened at room temperature)
* 240g golden caster sugar
* 1tbsp vanilla essence
* 4 medium free-range eggs
* 300g plain flour (sieved)
* 3tsp baking powder
* 100ml milk
* 2tbsp poppy seeds
* 100g fresh raspberries
* Zest of 4 lemons
* Zest of 1 large orange

## Method for the cake

* Preheat the oven to 180C. Grease and line three 20cm cake tins with baking parchment.
* Place the butter in a bowl and whisk until light and fluffy. Gradually add the sugar to the butter and continue to whisk for 2 minutes.
* Mix in the vanilla essence and lemon zest, and then beat in the eggs one at a time.
* Add the flour and whisk into the mixture. Gradually add the milk and stir well.
* Separate the mixture into 3 equal portions.
* For the first portion, fold in the poppy seed and pour mixture into a tin. Bake for 25–30 minutes. The cake is ready when it springs back when touched at the top.
* For the second portion, fold in the raspberries and bake as before.
* For the third portion, fold in the orange zest and bake as before.
* Place all three sponges on a wire rack until they are completely cool.
* To decorate, cover the top of the orange layer with lemon curd and frosting. Place the raspberry layer on top of that layer, and cover with more lemon curd and frosting. Then finally place the poppy seed layer on top and cover with the remaining frosting. Smooth the frosting across the entire cake using a palette knife and decorate with a drizzle of lemon and/or lemon zest.

## For the lemon curd

* Place a heatproof glass bowl over a pan of simmering water.
* Add butter, sugar, lemon juice and zest to the bowl and stir gradually until well mixed.
* In a separate bowl, whisk the eggs and egg yolk. Add this to the mixture and stir well. Make sure it’s well incorporated to avoid white egg lumps.
* Cook for 15 minutes, stirring occasionally, until it runs gently off the back of a spoon.
* Once it’s ready, remove the bowl from the pan and leave to cool and set.

## For the frosting

* Cream together the sugar and butter.
* Gradually add the cream cheese until well incorporated. Make sure you do not over-mix, to avoid it becoming runny.