

Makes: 15

Prep: 30 mins

Bake: 30-35 mins

Strawberry and Lemon Squares

SPONGE

- 115g butter, soft
- 200g Gem Granulated Sugar
- 2 large eggs
- 1 lemon zest
- 1 tsp vanilla essence
- 240ml buttermilk
- 120g Greek yoghurt
- 280g Gem Plain Flour
- 2 tsp Gem Baking Powder
- ½ tsp Gem Bread Soda

STRAWBERRY BUTTERCREAM

- 130g fresh strawberries
- 1 tbsp Gem Granulated Sugar
- 220g butter, soft
- Dash vanilla
- 350g Gem Icing Sugar

TOPPING

- 6 strawberries
- 1 lemon

INSTRUCTIONS

1. Preheat oven to 180C/160C fan. Line a 9"x13" baking tin with parchment.
2. To make the sponge, cream the butter and sugar until smooth. Add lemon zest and vanilla mix to combine.
3. Gradually add the eggs, mixing between each edition.
4. Add the yoghurt and the buttermilk and mix well.
5. Sieve in the flour, baking powder and bread soda, fold to combine.
6. Spoon mixture into tin and bake for 30-35 minutes or until lightly golden brown. Allow to cool fully.
7. To make strawberry buttercream, first make strawberry puree. Add fresh strawberries and sugar into a saucepan and cook for 5-6 minutes until you have a smooth thick paste. Leave to chill.
8. Place the butter, vanilla and icing sugar in the bowl of your mixer fitted with the paddle attachment and beat for 8-10 minutes. Don't forget to scrape the sides.
9. Once the buttercream is soft and fluffy, add the cold strawberry puree and mix to combine.
10. Spread this blush pink buttercream over the cooled sponge and chill for 10 minutes.
11. Portion into bite sized pieces, top with lemon and summer strawberries.



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Makes: 10
Prep: 30 mins
Bake: 25 mins

SPONGE

- 130g butter, soft
- 200g Gem Caster Sugar
- 2 large eggs
- Dash vanilla essence
- 300g Gem Self-Raising Flour
- 160ml milk
- ½ lemon zest
- 80g Gem desiccated Coconut

BUTTERCREAM

- 300g butter, soft
- 300g Gem Icing Sugar
- Dash vanilla

GARNISH

- 125g Gem Desiccated Coconut
- Dried coconut slices
- Edible flowers



Tropical Coconut Cake

INSTRUCTIONS

1. Preheat your oven to 180C/160C fan. Grease and line two 8” tins with butter and parchment paper.
2. For the sponge, into a mixing bowl add the butter and sugar and cream until soft & pale. Add the eggs, one by one, mixing between each addition.
3. Add the vanilla and lemon zest and mix through Sieve in the flour. Add the desiccated coconut and mix.
4. Finally add the milk and mix to form a soft batter.
5. Divide between the tins and bake in the preheated oven for 25-30 minutes. Once baked, remove and allow to cool.
6. To make the buttercream, simply cream the butter, sugar and vanilla together until soft, creamy and smooth.
7. Sandwich and cover the two sponges with buttercream.
8. While the buttercream is still soft, cover the outside and top of the covered cake with more desiccated coconut and chill until needed.
9. To serve, remove from the fridge 60 minutes before eating.

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