Lemon Cake Recipe

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Prep. time : 30 minutes

Cook time : 30 minutes

Ready in 60 minutes

Level : Basic

Ingredients:

- Butter 125g (4.4oz)
- Sugar 150g (5.3oz)
- Eggs 100g (3.5oz or 2 medium eggs)
- Finely grated zest of 1 lemon
- All purpose flour 165g (5.8oz)
- Baking powder 3g (1/2Tsp)
- Milk 80g (3oz)

Lemon Glaze:

- Lemon juice 20g (4Tsp)
- Powdered sugar 110g (3.9oz)

Directions

1. Line two 15cm x 7cm (6" x 3") mini loaf pans with parchment paper.
2. Place softened butter, sugar and lemon zest into a bowl of a stand mixer fitted with paddle attachment. Mix on medium speed until the mixture becomes uniform.
3. Add eggs, one at a time, and continue mixing until the mixture becomes smooth.
4. Fold in sifted flour and baking powder with a silicone spatula, and add cold milk.

5. Fill cake pans lined with parchment paper with the batter and run buttered knife through the center of the cakes.

6. Bake them at 165⁰C (330°F) for 30 minutes until golden brown. It may take longer in your oven, so check with a cake tester before you take them out. Insert your cake tester into the center of your cake; if it comes out clean, the cake is done.

7. While the cakes are baking, prepare the glaze. Mix lemon juice with sifted powdered sugar. Stir well, until you get white and thick, but spreadable paste. As soon as the cakes are done remove them from the pan, brush with the glaze generously and put back in the oven for 2 minutes.

8. Take the cakes out and leave them to cool down.