Lemon cake

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid

Preparation

200 g butter, soft

200 g sugar

1 pinch of salt

4 eggs

1 lemon, unwaxed, zest

200 g white flour

2 tsp baking powder

Line the cake tin with baking paper or grease it with butter.

(For)varm ovnrummet til 160 °C i Varmluft

Beat the butter, sugar and salt until light and fluffy. Add the eggs and continue to beat until the mixture has a creamy consistency. Add the lemon zest.

Mix the flour and baking powder together and fold into the mixture.

Turn the mixture into the prepared tin. Put the cake tin on the wire shelf in the preheated cooking space. Bake.

Sæt bagværket ind

Varmluft 160 °C i 1 Timer

Allow the cake to cool slightly before turning it out of the tin. Leave to cool down completely.

Tilbehør

Wire shelf

Cake tin, 25–28 cm long

Yderligere oplysninger

Oprettet den	12.04.2023