



# Lemon cake

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time

## Preparation

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- 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.

### **(Pre-)heat cooking space to 160 °C with Hot air**

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.

### **Put the pastry in**

### **Hot air 160 °C for 1 Hrs**

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

## Accessories

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- Wire shelf
- Cake tin, 25–28 cm long

