Lemon cake

Receta de V-ZUG AG

Preparación
Tiempo de cocción

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.

Aire caliente (160 °C)

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.

Introducir el producto de horneado

Aire caliente 160 °C durante 1 H

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

Accesorios

Wire shelf

Cake tin, 25–28 cm long

Información complementaria

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