

Lemon Cake

Cuisine: **French**
Food category: **Pastry**



Author: **Chloé Lasseron**

Company: **Retigo**

Program steps

Preheating:

175 °C

1

 Hot air

 100 %

 Termination by time

 00:45 hh:mm

 170 °C

 100 %



Ingredients - number of portions - 8		
Name	Value	Unit
butter soft	175	g
powdered sugar	175	g
Lemons	2	pcs
chicken eggs	3	pcs
All purpose flour	175	g
salt	1	g
Whole milk lukewarm	30	g

Lemon syrup		
Name	Value	Unit
lemon juice	1	pcs
powdered sugar	25	g

Nutrition and allergens	
Allergens: 3, 7, Gluten	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, Iron, K, Magnesium, Mg, Mn, Na, P, Phosphorus, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová, Niacin, Thiamin	
Nutritional value of one portion	Value
Energy	350.1 kJ
Carbohydrate	41.2 g
Fat	18.5 g
Protein	2.5 g
Water	6.4 g

Directions

Melt the butter and incorporate the sugar along with the zest of 2 lemons.

Add the eggs one by one, mixing well after each addition.

Incorporate the flour, baking powder, and a pinch of salt, then pour in the milk and mix until obtaining a smooth batter.

Pour the mixture into a previously lined baking pan with parchment paper.

Bake until fully cooked.

As soon as it comes out of the oven, poke the surface of the cake with a toothpick and generously drizzle it with the prepared syrup, so that it absorbs well.