

Lemon Cake

Cuisine: **French**

Food category: **Pastry**



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Company: **Retigo**

Program steps

Preheating: 175 °C

1	Hot air	100 %	Termination by time	00:45 hh:mm	170 °C	100 %	
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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.