



Lemon cake

“ *The freshness of a lemon in a light and moist cake! Have a go at combining it with mint. Sprinkle over a few fresh mint leaves when it comes to serving time.* ”

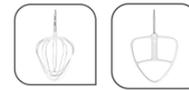
For: 6 people

Time: 15 minutes

Cooking: 45 minutes

Difficulty: ★★★

Accessories:



Ingredients

1 unwaxed lemon
3 eggs
175 g sugar
Salt
100 ml milk
200 g flour
1 tbsp baking powder
800 g melted butter

Preparation

- 1-** Wash the lemon and then use a peeler or zester to finely remove its zest. Press it and extract its juice.
- 2-** Add the eggs, sugar, zest and salt to the stainless steel bowl fitted with the whisk and lid. Start the appliance at speed 1, and then increase the speed to speed 3 over 1 minute.
- 3-** Add the milk and lemon juice, then mix it again until the mixture is even.
- 4-** Replace the whisk with the beater and run the Wizzo at speed 3. Add the flour, baking powder and butter, and then mix for 1 minute.
- 5-** Pour the mixture into a cake tin and bake for around 45 minutes in an oven pre-heated to 180 °C.

Test with a knife to check it is cooked. If the blade comes out clean, your cake is baked!