

Lemon drizzle cake

Cuisine: Czech

Food category: Desserts



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Program steps

1 Hot air 100 % Termination by time 00:35 hh:mm 165 °C + 70 %

Ingredients - number of portions - 12

Name	Value	Unit
chicken eggs	3	pcs
plain flour 00	180	g
caster sugar	180	g
butter soft	180	g
lemon peel	1	pcs
baking powder	6	g
caster sugar	100	g
lime juice	1	pcs

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	259 kJ
Carbohydrate	33.9 g
Fat	12.6 g
Protein	1.9 g
Water	0 g

Directions

Put the eggs, flour, sugar, soft butter, baking powder and the grated rind of one lemon into a food processor or a bowl and mix well into a smooth mass. We transform it into a pre-greased and flour-dusted rectangular mold or similar.

Place in a preheated convection oven and bake for 30-40 minutes according to the program above. The time depends on the height of the mixture inside the mold.

Before the end of baking, use a metal needle or skewer to check whether the loaf is cooked.

Mix the juice of one lemon with granulated sugar until it dissolves and spread the hot loaf evenly with the mixture. Then let it cool, after which a crust should form on the surface. Cut into slices and serve ideally with the tea.