

Lemon drizzle traybake

Cuisine: **English**
Food category: **Desserts**



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Company: **Retigo**





Program steps


Preheating:


180 °C


1


 Hot air


 100 %

 Termination by time

 00:25 hh:mm

 160 °C

 100 %



| Ingredients - number of portions - 16 | | |
|---------------------------------------|-------|------|
| Name | Value | Unit |
| butter soft | 230 | g |
| powdered sugar | 200 | g |
| selfraising flour | 280 | g |
| baking powder | 10 | g |
| chicken eggs | 4 | g |
| milk 3.5% | 60 | ml |
| lemon peel | 2 | pcs |
| caster sugar | 170 | g |
| lime juice | 2 | 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, Cholin, D, E, K, Kyselina listová | |
| Nutritional value of one portion | Value |
| Energy | 277 kJ |
| Carbohydrate | 39.1 g |
| Fat | 12.2 g |
| Protein | 2.2 g |
| Water | 0 g |

Directions

Preheat the Retigo combi oven to 160C. Grease an enameled GN container with butter and line the base with baking paper.

Measure all the ingredients into a large bowl and beat for 2 minutes, or until well blended. Turn the mixture into the prepared tin and level the top.

Bake for 25 minutes, until the cake has shrunk a little from the sides and springs back when lightly touched with a fingertip in the centre of the cake.

Meanwhile, make the glaze. Mix the sugar with the lemon juice and stir to a runny consistency.

Leave the cake to cool for 5 minutes in the GN container, then lift out, with the lining paper still attached, and place on wire rack set over a tray.

Brush the glaze all over the surface of the warm cake and leave to set. Remove the lining paper and cut into slices to serve.

Recommended accessories



Enameled GN
container