

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