Lemon drizzle traybake

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

Author: **Jaroslav Mikoška**
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	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
lemon 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