

Sourdough Lemon Cake

Servings: 12 **Prep Time:** 10 Minutes **Cook Time:** 1 Hour

Ingredients

- 4 Tbsp Lemon Juice
- 2 Cups Powderd Sugar
- 0.50 Teaspoons Baking Soda
- 2 Teaspoons Baking Powder
- 0.5 Teaspoons Sea Salt
- 2 Cups All Purpose Flour
- 1 Teaspoon Vanilla Extract
- 1 Cup Applesauce
- 2 Lemons of Lemon Zest
- 0.50 Cup Lemon Juice
- 0.50 Cup Sourdough Starter Discard
- 1 Egg
- 1 Cup Sugar
- 8 Tablespoons Unsalted Butter

Instructions

1. Preheat Oven to 350 Degrees, grease a 9"x5" pan (Butter or Cooking Spray)
2. Mix together flour and salt in a large bowl.
3. Melt the butter in a bowl, add sugar. Cream together until smooth. Add the egg, discard, 1 cup of lemon juice, lemon zest, and applesauce - mix.
4. Combine wet ingredients with dry ingredients.
5. Cover the bowl and let ferment overnight (optional). If you choose to ferment, let batter warm to room temperature before proceeding to the next step.
6. Mix baking powder and baking soda with batter. Batter will begin to rise rapidly, it may be necessary to prepare a second smaller pan to bake any excess in.
7. Pour batter into loaf pan until about 3/4 full. Monitor for about 5 minute to ensure it does not overflow.
8. Bake on center rack for 55-60 minutes, or until a toothpick comes clean.
9. Gradually mix 2 Tbsp Lemon Juice into sifted powdered sugar.

Recipe Tips:

- *You should delete this later*
- *This is a test*