

Recipe of the lemon cake

Ingredients for the cake:

- 200g soft butter
- 150g sugar
- 2 dinner spoons of lemon juice
- 4 eggs
- 250g wheat flour
- 1 Package baking powder
- 1 teaspoons of lemon abrasion
- Butter to grease the cake pan

Ingredients for the glaze:

- Lemon juice of a medium lemon
- 300g powdered sugar

Recipe to make the cake:

1. Add 200g butter and 150g sugar together.
2. Add 2 dinner spoons of lemon juice.
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4. Add 4 eggs and mix all ingredients very well together.
5. Take a second bowl and add 250g wheat flour and 1 package of baking powder.
6. Grate the peel of the lemon and add 1 teaspoon of lemon abrasion.
7. Add all ingredients of the second bowl to the Butter sugar mixture.
8. Now mix all ingredients together well.
9. Use some butter to grease the cake pan.
10. Put the dough in the cake pan.
11. Heat the oven to 160 degrees Celsius convection. Bake the cake for 30 minutes and then cover it with aluminium foil so that it does not get too dark.
12. Continue baking the cake for 15 minutes and after that, cool the cake for 10 minutes.

Recipe to make the glaze:

1. Squeeze the lemon juice from the lemon.
2. Add 300g powdered sugar to the lemon juice.
3. Mix the ingredients well.
4. Pour the glaze over the cake.

Now you are finished! Bon appétit!

