

Ingredients:

- 250g butter, softened
- 250g sugar
- 1 pinch of salt
- 5 eggs
- 2 organic lemons, zest only
- 250g flour
- 2 teaspoons baking powder
- 3 lemons, juice only (about 1 deciliter)
- 100g powdered sugar

Instructions:

1. Make the batter: In a bowl, cream together the butter, sugar, and salt. Beat in the eggs one at a time, until the mixture is light and fluffy. Stir in the lemon zest.
2. Combine dry ingredients: In a separate bowl, whisk together the flour and baking powder. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
3. Bake: Pour the batter into a greased and floured 30cm cake pan. Bake in a preheated oven at 180 degrees Celsius for 1 hour.
4. Cool and glaze: Let the cake cool slightly in the pan before inverting it onto a wire rack to cool completely. Once cool, whisk together the lemon juice and powdered sugar until smooth. Drizzle the glaze over the cake.
5. Store: Store the cake in the refrigerator for up to 3 days.