

Clean and simple interface makes it easy for users to know what they need for each recipe at a glance

Ingredients

- 14 lemons
- 2 cups flour
- 2 eggs
- 3/4 cup white sugar
- 1 stick butter
- 1 tsp salt
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 cup milk
- 1 tbsp vanilla

Equipment

- 8 inch cake pan
- mixing bowl
- wooden spoon
- measuring cups
- measuring spoons

Prep

- preheat oven to 300 F
- bring butter and eggs to room temperature
- oil round pan

Keep screen on ☒

Option to keep screen on while cooking



Important info is right at the top of each recipe, along with buttons that make accomplishing tasks quick and easy

Users have more than one place they can accomplish tasks, so they're never frustrated by searching for a function

Steps:

1. Zest and juice all lemons
2. Place butter and sugar in stand mixer and cream until fluffy and smooth
3. Add eggs, one at a time
4. Add lemon juice and zest to mixture
5. Sift together all dry ingredients
6. With mixer on low add dry ingredients into butter/sugar mixture in two batches
7. Once incorporated turn off mixer and pour batter into prepared pan
8. Bake in 300F oven for 30 minutes, or until toothpick comes out clean
9. Cool for at least 5 minutes before serving



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User Reviews:

Debbie says:

Really easy and great, followed the recipe exactly and enjoyed making it!

★★★★☆

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