



## LEMON BUNDT CAKE

### INGREDIENTS

#### Group 1

Ingredient	KG
Multimix Cake Base	0.500
Water	0.100
Egg	0.182
Oil	0.150
Lemon Cream	0.250
<b>Total Weight:</b>	<b>1.182</b>

### METHOD

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Split the mix into 2 greased bundt tins.
5. Bake at 180°C (375°F) for approximately 45 - 50 minutes.
6. Once baked, drizzle white icing flavoured with lemon over the top of the cake.
7. Decorate with shavings of lemon zest.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Patisserie



#### OCCASION

Easter



#### FINISHED PRODUCT

Cake, Dessert, Sponge, Sweet  
Good