





# DISPLAY CONDITIONS

Ambient



## **CATEGORY**

Patisserie



## **OCCASION**

Afternoon Tea



## FINISHED PRODUCT

Cake

# **LEMON CAKE**

## **INGREDIENTS**

## Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
Lemon juice	0.025
Grated lemon zest	0.025
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Lemon juice	0.075
Granulated sugar	0.250
	Total Weight: 2.270

## **METHOD**

Lemon Cake





- 1. Using a beater, blend all ingredients together for 1 minute on slow speed.
- 2. Scrape down.
- 3. Beat on second speed for 6 minutes.
- 4. Scale approximately 360g into loaf cake tin or alternatively scale 750g into a rectangular baking foil.
- 5. Bake at 180°C (360°F) for approximately 45 minutes.
- 6. Mix together the lemon juice and sugar, and whilst the cake is still warm, pour over the top.