



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Easter



## FINISHED PRODUCT

Cake, Dessert, Sponge, Sweet  
Good

# LEMON BUNDT CAKE

## INGREDIENTS

### Group 1

Ingredient

**Multimix Cake Base**

Egg

Oil

Water

Lemon-flavoured white icing

KG

0.500

0.182

0.150

0.100

0.250

**Total Weight:** 1.182

## METHOD

1. Add all ingredients (except Lemon Cream Filling) to a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on medium speed.
5. Split the mix into 2 greased bundt tins.
6. Bake at 180°C 45 - 50 minutes.
7. Once baked, drizzle with lemon-flavoured white icing.
8. Decorate with shavings of lemon zest.